SIEMENS

Siemens Home Appliances

Built-In Appliances 3rd Edition 2013

siemens-home.com.au

GERMANY'S NO 1 BRAND OF BUILT-IN APPLIANCES

5 YEAR WARRANTY ON PARTS & LABOUR CONDITIONS APPLY

Siemens. The future moving in.

Welcome to a world of innovation. Welcome to Siemens.

Siemens is the great, innovative technology brand in the home appliances sector. The name stands for outstanding engineering achievements, characterised by creativity, perfection and precision. For more than 160 years now, these values have shaped the Siemens brand. They provide the basis for a continuous flow of innovations, which have constantly improved people's lives. "Progress in the service of mankind" was the aspiration of the company's founder, Werner von Siemens. With this goal in mind, our engineers continuously endeavour to make technical advances on the performance and efficiency of home appliances, including the optimised use of resources such as water and energy. Continuing to apply new technologies has ensured Siemens appliances are amongst the most resource-efficient in the market. As Germany's and Europe's number 1 brand of built-in appliances, Siemens make technical progress something that everyone can experience directly.

Siemens. The future moving in.

Germany's No 1 built-in brand: Sales Value % Jan 2012 – Dec 2012 as ranked by leading independent market research company.
Siemens 5 Year Warranty: Please refer to www.siemens-home.com.au for full terms and conditions.

Excellence in Design.

At Siemens, our aim is to create a product that emphasises the value of the technology through its visual aesthetics. With its timeless, modern design language, flawless structures and basic geometrical shapes, Siemens succeeds in creating optimum function while satisfying both a demanding and individual lifestyle.

For years, Siemens has continued to remain at the forefront of design and has received awards from major design names internationally.

The iF award is an important indication of outstanding product quality and Siemens receives an iF award every year. The reddot award ranks among the largest, toughest and most prestigious design competitions ever. Selected appliances from Siemens' latest range have received the 'best of the best' award – one of the most coveted honours reddot can bestow.

product design award

reddot design award winner

reddot design award best of the best

Design Center Stuttgart

Siemens appliances save resources through innovation.

Everyday, we work to reduce your utility bills.

In Australia, electrical appliances account for around 30% of energy use in the home. That's a lot of appliances and a lot of resource consumption. At Siemens, we want to do our best and conserve as much of the natural resources by delivering innovative products. On the following pages, you will discover some of the most energy and water efficient appliances available to you and your home. We will show you how – with the right household appliances – you can take care of the environment and your expenses.

Source: Australian Bureau of Statistics, www.abs.gov.au, Australia's Environment: Issues and Trends - 4613.0 - 2010.

Preserving resources for future generations.

At Siemens, we are aware of climate protection and the importance of developing resource-efficient appliances. We believe that high-performance appliances and lower energy consumption are by no means mutually exclusive. That's why we take resource efficiency very seriously, to the extent that our appliances have gained ranks amongst the most energy and water efficient in their class. With that in mind, we will continue to develop innovative appliances with cutting-edge technology to ensure the highest efficiency. As part of our commitment, appliances with high resource efficiency prominently show the Siemens ecoPLUS label.

Reduced power and water consumption by Siemens home appliances.

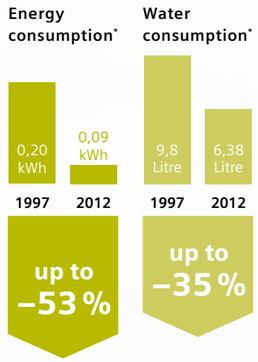
Electric Range/Oven

Energy consumption to DIN EN 50304*

* Based on a normal program setting, comparison of consumption values for Siemens electric oven **HB38GB570** from 2012 with values for a comparable standard Siemens appliance from 1999.

Washing Machines

Consumption per kg laundry
(hot/colours 60°C)



*Based on a normal program setting, comparison of consumption values for Siemens washing machine **WM14Y74W** from 2012 with values for a comparable standard Siemens appliance from 1997 running on a normal program setting for a full load of whites/coloureds at 60°C.

Dryers

Consumption per kg laundry
(cotton, cupboard dry,
rotation speed: 1,000 rpm)

Energy consumption*

* Based on a normal program setting, comparison of consumption values for Siemens washdryer **WT48Y701** from 2012 with values for a comparable standard Siemens appliance from 1997.

Dishwashers

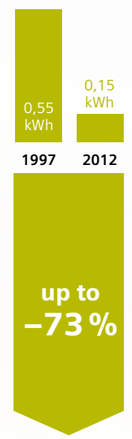
Consumption per load/place setting
1997: 12 place settings
2012: 13 place settings

* Based on a normal program setting in accordance with EU regulation 1059/2010 (guideline 2010/30/EU), comparison of consumption values for Siemens dishwasher **SN26V893EU/SN56V593EU** from 2012 with values for a comparable standard Siemens appliance from 1997 based on a standard economy 50°C cycle.

Refrigeration Appliances

Energy consumption per 100 litres in 24 hours*

Combination refrigerator/freezer



* Based on a normal program setting, comparison of consumption values for Siemens combination refrigerator/freezer **KG36NSB40** from 2012 with values for comparable standard Siemens appliances from 1997.

Percentages expressed in the above diagram apply to appliances sold in Europe. Source: BSH Bosch und Siemens Hausgeräte GmbH

Household appliances product life cycle.

Based on appliances sold in Europe, about 90% of the total environmental impact of household appliances occurs during the appliance's long service life.

This is why the development of resource-saving products is Siemens' most enduring contribution to protecting the environment.

Raw materials
(non-ferrous metals, steel, plastic, glass, other)

Production
(raw materials, energy and water consumption)

4–9%*

Distribution
(energy consumption for transporting the item)

< 0.5%

Operation
(water, energy and chemical use)

90–95%**

Disposal
(energy consumption for recycling)

< 0.5%

Percentages expressed in the above diagram apply to appliances sold in Europe. Percentages for distribution and disposal may vary for other countries.
Source: BSH Household Appliances, Munich – 2009 Environmental Report.

* According to product
**According to product and usage

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Express your creativity when baking, steaming, roasting…

Cooking is one of humanity's first creative acts. So it's high time to provide plentiful and attractive space for the culinary arts. We'd like to invite you to celebrate the joy of cooking and savor its results using the new, built-in appliance series by Siemens. Our new appliances not only offer technological delicacies such as hydroBaking, 3D hotAir Plus, cookControl, or the innovative lightControl concept, they also serve up contemporary and timeless designs that will make your mouth water long before it's time to eat. With clear lines and structures and an inspiring light design, your kitchen will show you new horizons. The path to this dream starts here.

More functions. Less fuss. Introducing the new lightControl fascia panel.

When cooking, many people rely on their feelings – from the time they go shopping until the last taste. The Siemens lightControl concept applies that intuitive approach to the operation of built-in appliances. That's because, even when using top-quality technology, cooking should always leave room for emotion and spontaneous ideas. That flexibility begins when you turn on any Siemens appliance. The on/off button ensures not only greater safety, but also better energy efficiency. In just a second – with the press of a button – you have all the functions of the appliance at your fingertips. The central, retractable control dial and the push buttons arranged from left-to-right, will make cooking easy and intuitive. Thanks to the uniform lightControl concept, you'll feel comfortable using any Siemens built-in appliance.

product design award

Stainless steel surfaces

Professional cooks know that the presentation of a dish is as important as its perfect preparation. Siemens appliances are designed according to this very similar principle: The high-grade stainless steel isn't used on just the obvious surfaces. This high-quality material wraps gracefully around the door of the Siemens oven, extending to the lateral inner edges. And that love of detail does more than convey absolute quality – it also allows for the perfect visual coordination of appliances.

A brilliant example of design and function – the illuminated control dial.

As soon as you turn the appliance on, the contours of the control dial are lit in a cool, elegant blue. This top-quality control element isn't just attractive to the eye, you can feel its qualities at every turn because it's also made of metal. It's also there for added safety – if the dial is retracted into the panel, it means the appliance is turned off.

Clock display

Siemens clearText ovens provide four different clock designs, allowing you to customise the display that suits you. You can also choose to display the time in digital format, or, if you prefer, you can disable the clock display function completely.

Convenience in a new light.

The blue-lit controls and the high-contrast graphic display are truly eye-catching. During the cooking process, the blue-illuminated buttons provide easy-to-see information; including the current active functions.

Features vary depending on models. Please check individual product specifications.

Features vary depending on models. Please check individual product specifications.

Automatic programs made even easier with cookControl

Haute cuisine can be very simple these days. That's because the automatic cookControl features up to 68 programs that you can use to prepare perfect meat, fish, and vegetable dishes. It's easy to use – just select the program, enter the food weight, and set your preferences (such as medium or rare). The oven does the rest for you.

Crispy on the outside. Luscious on the inside. Introducing hydroBaking from Siemens.

hydroBaking is the best possible type of heating for every food that must be both luscious and crispy. Thanks to hydroBaking, the moisture that is drawn out of baked goods remains in the oven as steam. hydroBaking works particularly well for sweet yeast doughs, bread, rolls, sponge cake, choux pastry, succulent meats and much more.

Ideal for the best baking results – 3D hotAir Plus.

Whether it's breads, cookies or cakes, 3D hotAir Plus provides the best type of heating to achieve perfect baking results. And you'll get those results whether you need a single baking sheet or several. For moister foods like pizza or fruit pies, you can bake on two shelves simultaneously. Or, to bake dry pastries like cookies and rolls, you can even use up to three shelves. The oven's innovative heat distribution ensures a perfect result whether you use one, two or three shelves.

Features vary depending on models. Please check individual product specifications.

Sharper and brighter with TFT

Our new TFT (Thin Film Transistor) display uses the latest technology to give you a sharper, brighter display with greater contrast, similar to the high definition you'd expect from a smart phone. It also means you can view the display from any angle, meaning it couldn't be clearer to get an at-a-glance progress of your dish, program status, current settings, child lock status and other innovative, useful details.

Features vary depending on models. Please check individual product specifications.

Child safety lock

The childproof setting is a practical safety feature on all our conventional ovens. It stops curious little fingers inadvertently activating the oven. Simply pressing the key symbol for approximately four seconds activates the safety lock, which disables the control functions of the oven. To remove the lock, repeat the process.

Child lock

Interior

A smooth, contemporary grey enamel is at the heart of our ovens. The unique coating is designed to be scratch-resistant, easy-to-clean and long-lasting. Each roasting and grill pan is also treated with the same protective coating. This, together with the improved oven lighting, provides better illumination of the oven cavity.

Cooling fan

The integrated cooling fan is designed to keep the control panel operating components cool and also helps reduce the temperatures on both the oven door and any adjacent cabinetry.

Recessed grill element

We recessed the grill element into the roof of the oven. Not only does this make for energy efficient grilling, it also leaves more room inside the oven and minimises any accidental contact with the heating element.

Features vary depending on models. Please check individual product specifications.

Fully extendable telescopic pan set.

The retractable pan set consists of two wire shelves and three telescopic shelf rails. Designed for use above the first shelf level, the back of every shelf can now be accessed with ease for greater convenience. With an integrated safety stop, the pan set is safe-to-use and also supports cookware placed directly onto the pan.

Designed for the eye and the hand – the stainless steel Profi-handle.

When it comes to appearance and surface feel, the Profi-handle leaves nothing to be desired. High-quality stainless steel is used throughout the handle elements, creating a timeless design that is smooth to the touch and visually appealing.

A large oven cavity means more room for enjoyment.

With a 67 litre oven cavity on selected ovens and a choice of five shelf levels, you can make the most of the larger capacity and even cook on three levels simultaneously.

Features vary depending on models. Please check individual product specifications.

Electronic controls

Siemens ovens are designed to be intuitive and simple to use. The hi-precision electronic temperature sensor is accurate right down to the last few degrees. With a range from 30°C to 300°C, the sensor is able to maintain an accurate temperature level, which means the ultra-low temperature required for producing yoghurt is just as precisely maintained as the 200°C for baking bread.

Automatic temperature display

Depending on the cooking function you choose, the oven will automatically suggest the ideal temperature to produce optimum results. For additional control, the temperature can be manually adjusted using the central control dial or the +/- keys.

Sabbath setting

This function is designed to keep pre-heated food warm for up to 73 hours, depending on the selected setting. When activated, the oven automatically chooses the conventional heat setting at 85°C and ensures the oven light is switched off for the duration of the program.

Memory

You can store your most commonly used program by selecting the cooking function, temperature and duration into the 'M' button. This automatically stores the process in the oven's memory and allows you to recall at the touch of a button.

M

cookControl

cookControl from Siemens allows for the simple and trouble-free cooking of stews and roasts. All you have to do is select the desired program from the menu and enter the weight. The oven will automatically select the cooking function, temperature and time. You can also adjust the program to suit your personal taste. Depending on the model, cookControl offers 40 or 68 specially and intensively tested programs, focusing on meat, poultry, fish and stews.

P

Features vary depending on models. Please check individual product specifications.

Auto fan shut-off

If you open the oven door during cooking, the oven sensor automatically shuts off the 3D hot air fan, which prevents the release of built-up heat.

The ultimate in interior lighting.

Because it gives off an extra bright, crisp, white light, the halogen interior light has many advantages over standard lights. It's perfect for illuminating large interiors for a clear view of the contents.

Rapid Heat function

Siemens have now made rapid heating available on all multi-function models. This uses multiple heating elements to heat up the oven quicker. Once the required temperature is reached, an alarm signal sounds and the oven automatically reverts to the chosen cooking mode.

Oven residual heat indicator

With the residual heat indicator bars, the temperature of the oven remains visible even after the oven has been switched off. Once all bars have cleared, the residual temperature will be under 60°C. For meals with long cooking times, you can switch-off the oven 5-10 minutes earlier and use the residual heat to cook the rest of the meal, helping save energy.

Features vary depending on models. Please check individual product specifications.

Quadruple glazed coolTouch door

All ovens come with quadruple glazed doors to ensure that door surface temperatures are kept as low as possible. The reflective inner glass is designed to keep the heat in, while providing a safe-to-touch door on the outside.

Door lock (activeClean models only)

When the activeClean function is selected, the oven door automatically locks once the temperature reaches 300°C. You can also program the activeClean oven so that the door locking function is linked to the child safety lock. For example, if the safety door lock is activated, the door will also lock once the temperature exceeds 50°C.

Automatic safety switch-off

Your Siemens oven also includes an automatic switch-off function. This safety feature is activated when a cooking time has not been set and the settings remain unchanged for an extended period of time. Once activated, the words 'Automatic switch-off' will appear in the clearText display and automatically switch-off the oven (a symbol appears on models without clearText).

Removable door

If required, all Siemens bottom-hinged oven doors can be easily removed for cleaning or to gain better access to the oven interior for cleaning.

Features vary depending on models. Please check individual product specifications.

Never clean again: activeClean®.

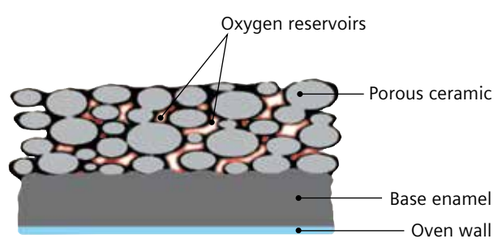
Siemens now offers an innovative feature when cleaning an oven is too much of an effort. Welcome to activeClean®, the self-cleaning oven system from Siemens. The push-button cleaning process superheats the oven to approximately 500°C and burns off any deposits from baking, roasting and grilling. The result is a perfectly clean oven and a residue of fine ash that is easily removed with a damp cloth, without using any detergents. As a safety measure, the oven door locks automatically during the cleaning process and remains locked until the oven has cooled to a safe level. The whole process takes 1-2 hours, depending on the degree of soiling and can even be programed to run overnight using the delay timer function. With its unlimited lifespan, coupled with the guarantee that all cavity surfaces, including the oven base, door and roasting pan will be cleaned to perfection, it is clear to see why the Siemens activeClean® system is so popular. Replace arduous scouring, oven sprays and other chemical cleansing agents with activeClean®.

The oven must be fitted with accessory supports to clean roasting pan with activeClean®.

active Clean®

ecoClean liners

These specially developed liners are designed to be mounted on the sidewalls, back and roof of the oven cavity. During the cooking process, grease and fat deposits are absorbed into the liners and dispersed around the microscopic ceramic spheres, which are designed to reduce cooking odours. During the cleaning cycle, the oven is heated up to a temperature of approximately 270°C, causing the release of oxygen from the spheres. This process forces traces of grease and waste deposits on the lining to break down or oxidise, leaving the ecoClean liners renewed.



Features vary depending on models. Please check individual product specifications.

Cooking functions guide.

Siemens ovens offer a wide choice of heating methods, providing ideal cooking options for all types of food.

Top and bottom heat

Ideal for single shelf cooking and gives a crisper, drier result and is ideal for meat and fruit pies.

hydroBaking

The moisture produced by the food during cooking will remain inside the oven, giving more moist results. This setting improves the texture and keeping qualities of cakes, breads and pastry items.

3D hotAir Plus

Ideal for all types of foods, cooking on up to three levels at the same time. Great for baking and roasting, ideal for larger joints.

HotAir Eco

The system itself is based on the 3D HotAir Plus system. Because cooking on one level is commonly used, HotAir Eco uses less energy compared to cooking on up to three levels. To save energy, less heat is distributed into the cavity and remaining heat is used.

Bottom heat

Ideal for casseroles, curries and any slow cooking. Good for bain-marie cooking, e.g. crème caramels.

Intensive heat

This type of heat uses the heating elements from the top of the oven with the addition of a more powerful bottom heating element. Ideal for cheesecakes, crispy cake bases and baking tins that have poor heat conduction.

Keep warm function

On this setting, food can be kept warm in the oven until required, without spoiling or drying out.

Slow cooking

This function allows you to cook at low temperatures to produce moist and tender results. Ideal for good quality meat that is pan fried to seal in the juices and then transferred to an oven proof dish with a lid. The low temperature in the oven creates the perfect cooking environment and reduces the risk of overcooking.

Hot air grilling

This cooking system is ideally suited for poultry and duck pieces up to 2.5 kg/5 lb and for smaller cuts of meat. Also ideal for crisping the crackling on pork (use this for the last 30 minutes of the cooking time for the perfect crispy finish).

cookControl

This offers you up to 68 different programs for fresh and frozen foods. Simply enter the appropriate cooking program, then the weight of the food and the oven automatically selects the best setting. It then controls the exact cooking time and switches off when the meal is done, using the residual heat to save energy.

Radiant grilling on small surface

Because you only use the centre of the grill, this is perfect for cooking smaller quantities.

Plate warming function

As food stays warm for longer on pre-heated plates, you can pre-heat plates and serving dishes by selecting this function.

Radiant grilling on large surface

Three-stage variable grill gives you precision grill temperature control for a full width grill.

Defrosting

Gently defrost a delicate gateaux or a large joint of meat or turkey. This setting circulates low temperature air around the food.

Pizza setting

This setting offers you the ideal heating method for pizzas, quiches and tarts including frozen food e.g. chips and strudel.

Note

Please check product specifications for individual cooking functions.

Ovens

HB78G4590A 60 cm Built-in Pyrolytic Oven Stainless Steel	
Oven Type and Heating Functions	▪ Large capacity 65 litre cavity ▪ Multi-function oven with 14 heating methods – 3D hotAir Plus – hotAir Eco – Top and bottom heating – Bottom heating – Intensive heating – Pizza setting – hydroBaking – Slow cooking – Hot air grilling – Radiant grilling - large surface – Radiant grilling - small surface – Keep warm – Plate warming – Defrosting ▪ cookControl68 with 68 automatic cooking programs ▪ Automatic rapid heating ▪ Sabbath mode ▪ Meat probe ▪ Electronic thermostat with accurate temperature control from 30°C to 300°C
Design and Innovation	▪ Coloured TFT LCD display screen ▪ 96 mm fascia panel to match compact appliances ▪ LED lightControl fascia panel ▪ Retractable and illuminated metal coated control dial ▪ Metal handle bar ▪ 5 shelf levels
Comfort and Convenience	▪ Clear text display with 30 different language options ▪ Electronic clock and timer with end time programming ▪ Actual temperature and recommended temperature display ▪ Memory function ▪ Telescopic rails, 3-fold - fully extendable with stop function ▪ softLight two fold halogen cavity illumination (ceiling and side wall) ▪ Cavity illumination activated when door opened ▪ soft Close oven door
Cleaning	▪ activeClean® - automatic pyrolytic self cleaning function ▪ activeClean® compatible enamel accessories ▪ Automatic door lock during cleaning process ▪ Full glass inner door ▪ Grey enamel oven interior with smooth inner side walls ▪ Removable door
Safety and Quality	▪ Child lock for settings and door (door optionally activated function) ▪ Quadruple glazed coolTouch door ▪ Residual heat indicator ▪ Heat reflective glass ▪ Automatic safety switch off function ▪ Integrated cooling fan ▪ Suspended operation when door open
Supplied Accessories	▪ 2 enamel baking trays - activeClean® compatible ▪ 1 universal pan - activeClean® compatible ▪ 1 split grill tray - activeClean® compatible ▪ 1 wire rack ▪ 1 set activeClean® pan supports ▪ Meat probe
Dimensions (HxWxD)	▪ Appliance: 595 x 595 x 548 mm ▪ Built-in: 590-597 x 560 x 550 mm ▪ Cavity: 329 x 482 x 405 mm
Technical Information	▪ 65 litre net cavity volume ▪ 1pc circular and 1pc rectangular halogen oven lights - 50 W ▪ 3.65 kW total connected load ▪ 220-240 V / 50-60 Hz / 16 Amp

HB78GU570A 60 cm Built-in Pyrolytic Oven Stainless Steel	
Oven Type and Heating Functions	▪ Large capacity 65 litre cavity ▪ Multi-function oven with 14 heating methods – 3D hotAir Plus – hotAir Eco – Top and bottom heating – Bottom heating – Intensive heating – Pizza setting – hydroBaking – Slow cooking – Hot air grilling – Radiant grilling - large surface – Radiant grilling - small surface – Keep warm – Plate warming – Defrosting ▪ cookControl68 with 68 automatic cooking programs ▪ Automatic rapid heating ▪ Sabbath mode ▪ Electronic thermostat with accurate temperature control from 30°C to 300°C
Design and Innovation	▪ Coloured TFT LCD display screen ▪ LED lightControl fascia panel ▪ Retractable and illuminated metal coated control dial ▪ Metal handle bar ▪ 5 shelf levels
Comfort and Convenience	▪ Clear text display with 30 different language options ▪ Electronic clock and timer with end time programming ▪ Actual temperature and recommended temperature display ▪ Memory function ▪ Telescopic rails, 3-fold - fully extendable with stop function ▪ softLight two fold halogen cavity illumination (ceiling and side wall) ▪ Cavity illumination activated when door opened ▪ soft Close oven door
Cleaning	▪ activeClean® - automatic pyrolytic self cleaning function ▪ activeClean® compatible enamel accessories ▪ Automatic door lock during cleaning process ▪ Active odour catalyser and vapor (grease) filter ▪ Full glass inner door ▪ Grey enamel oven interior with smooth inner side walls ▪ Removable door
Safety and Quality	▪ Child lock for settings and door (door optionally activated function) ▪ Quadruple glazed coolTouch door ▪ Residual heat indicator ▪ Heat reflective glass ▪ Automatic safety switch off function ▪ Integrated cooling fan ▪ Suspended operation when door open
Supplied Accessories	▪ 2 enamel baking trays - activeClean® compatible ▪ 1 universal pan - activeClean® compatible ▪ 1 split grill tray - activeClean® compatible ▪ 1 wire rack ▪ 1 set activeClean® pan supports
Dimensions (HxWxD)	▪ Appliance: 595 x 595 x 548 mm ▪ Built-in: 575-597 x 560 x 550 mm ▪ Cavity: 329 x 482 x 405 mm
Technical Information	▪ 65 litre net cavity volume ▪ 1pc circular and 1pc rectangular halogen oven lights - 50 W ▪ 3.65 kW total connected load ▪ 220-240 V / 50-60 Hz / 16 Amp

Ovens

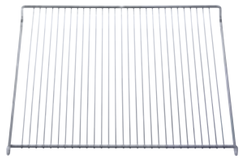
HB76GU560A 60 cm Built-in Pyrolytic Oven Stainless Steel	
Oven Type and Heating Functions	▪ Large capacity 65 litre cavity ▪ Multi-function oven with 11 heating methods – 3D hotAir Plus – hotAir Eco – Top and bottom heating – Bottom heating – Pizza setting – hydroBaking – Hot air grilling – Radiant grilling - large surface – Radiant grilling - small surface – Keep warm – Defrosting ▪ cookControl40 with 40 automatic cooking programs ▪ Automatic rapid heating ▪ Sabbath mode ▪ Electronic thermostat with accurate temperature control from 30°C to 300°C
Design and Innovation	▪ LED lightControl fascia panel ▪ Retractable and illuminated metal coated control dial ▪ Metal handle bar ▪ 5 shelf levels
Comfort and Convenience	▪ Electronic clock and timer with end time programming ▪ Actual temperature and recommended temperature display ▪ Memory function ▪ Telescopic rails, 3-fold - fully extendable with stop function ▪ softLight two fold halogen cavity illumination (ceiling and side wall) ▪ Cavity illumination activated when door opened ▪ soft Close oven door
Cleaning	▪ activeClean® - automatic pyrolytic self cleaning function ▪ activeClean® compatible enamel accessories ▪ Automatic door lock during cleaning process ▪ Active odour catalyser and vapor (grease) filter ▪ Full glass inner door ▪ Grey enamel oven interior with smooth inner side walls ▪ Removable door
Safety and Quality	▪ Child lock for settings and door (door optionally activated function) ▪ Quadruple glazed coolTouch door ▪ Residual heat indicator ▪ Heat reflective glass ▪ Automatic safety switch off function ▪ Integrated cooling fan ▪ Suspended operation when door open
Supplied Accessories	▪ 2 enamel baking trays - activeClean® compatible ▪ 1 universal pan - activeClean® compatible ▪ 1 split grill tray - activeClean® compatible ▪ 1 wire rack ▪ 1 set activeClean® pan supports
Dimensions (HxWxD)	▪ Appliance: 595 x 595 x 548 mm ▪ Built-in: 575-597 x 560 x 550 mm ▪ Cavity: 329 x 482 x 405 mm
Technical Information	▪ 65 litre net cavity volume ▪ 1pc circular and 1pc rectangular halogen oven lights - 65 W ▪ 3.65 kW total connected load ▪ 220-240 V / 50-60 Hz / 16 Amp

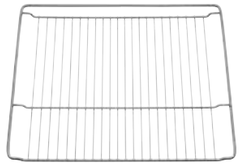
HB75GU550A 60 cm Built-in Pyrolytic Oven Stainless Steel	
Oven Type and Heating Functions	▪ Large capacity 65 litre cavity ▪ Multi-function oven with 9 heating methods – 3D hotAir Plus – hotAir Eco – Top and bottom heating – Bottom heating – Pizza setting – Hot air grilling – Radiant grilling - large surface – Radiant grilling - small surface – Defrosting ▪ Automatic rapid heating ▪ Electronic thermostat with accurate temperature control from 30°C to 300°C
Design and Innovation	▪ LED lightControl fascia panel ▪ Retractable metal coated control dial ▪ Metal handle bar ▪ 5 shelf levels
Comfort and Convenience	▪ Electronic clock and timer with end time programming ▪ Actual temperature and recommended temperature display ▪ Telescopic rails, 3-fold - fully extendable with stop function ▪ softLight cavity illumination (ceiling) ▪ Cavity illumination activated when door opened ▪ soft Close oven door
Cleaning	▪ activeClean® - automatic pyrolytic self cleaning function ▪ activeClean® compatible enamel accessories ▪ Automatic door lock during cleaning process ▪ Full glass inner door ▪ Grey enamel oven interior with smooth inner side walls ▪ Removable door
Safety and Quality	▪ Child lock for settings and door ▪ Quadruple glazed coolTouch door ▪ Residual heat indicator ▪ Heat reflective glass ▪ Automatic safety switch off function ▪ Integrated cooling fan ▪ Suspended operation when door open
Supplied Accessories	▪ 1 enamel baking trays - activeClean® compatible ▪ 1 universal pan - activeClean® compatible ▪ 1 split grill tray - activeClean® compatible ▪ 1 wire rack ▪ 1 set activeClean® pan supports
Dimensions (HxWxD)	▪ Appliance: 595 x 595 x 548 mm ▪ Built-in: 575-597 x 560 x 550 mm ▪ Cavity: 329 x 482 x 405 mm
Technical Information	▪ 65 litre net cavity volume ▪ 1pc circular oven light - 40 W ▪ 3.65 kW total connected load ▪ 220-240 V / 50-60 Hz / 16 Amp

HB56GU550A 60 cm Built-in Ecolytic Oven Stainless Steel	
Oven Type and Heating Functions	▪ Large capacity 67 litre cavity ▪ Multi-function oven with 11 heating methods – 3D hotAir Plus – hotAir Eco – Top and bottom heating – Bottom heating – Pizza setting – hydroBaking – Hot air grilling – Radiant grilling - large surface – Radiant grilling - small surface – Keep warm – Defrosting ▪ cookControl40 with 40 automatic cooking programs ▪ Automatic rapid heating ▪ Sabbath mode ▪ Electronic thermostat with accurate temperature control from 30°C to 300°C
Design and Innovation	▪ LED lightControl fascia panel ▪ Retractable and illuminated metal coated control dial ▪ Metal handle bar ▪ 5 shelf levels
Comfort and Convenience	▪ Electronic clock and timer with end time programming ▪ Actual temperature and recommended temperature display ▪ Memory function ▪ Telescopic rails, 3-fold - fully extendable with stop function ▪ softLight two fold cavity illumination (ceiling and side wall) ▪ Cavity illumination activated when door opened ▪ soft Close oven door
Cleaning	▪ ecoClean self cleaning function (rear, sides and ceiling) ▪ Active odour catalyser and vapor (grease) filter ▪ Full glass inner door ▪ Grey enamel oven interior with smooth inner side walls ▪ Removable door
Safety and Quality	▪ Child lock for settings and door ▪ Quadruple glazed coolTouch door ▪ Residual heat indicator ▪ Heat reflective glass ▪ Automatic safety switch off function ▪ Integrated cooling fan ▪ Suspended operation when door open
Supplied Accessories	▪ 2 enamel baking trays ▪ 1 universal ▪ 1 split grill tray ▪ 1 wire rack
Dimensions (HxWxD)	▪ Appliance: 595 x 595 x 548 mm ▪ Built-in: 575-597 x 560 x 550 mm ▪ Cavity: 329 x 482 x 405 mm
Technical Information	▪ 67 litre net cavity volume ▪ 1pc circular and 1pc rectangular oven lights - 65 W ▪ 3.65 kW total connected load ▪ 220-240 V / 50-60 Hz / 16 Amp

HB43GS550A 60 cm Built-in Ecolytic Oven Stainless Steel	
Oven Type and Heating Functions	▪ Large capacity 67 litre cavity ▪ Multi-function oven with 5 heating methods – 3D hotAir Plus – Top and bottom heating – Bottom heating – Hot air grilling – Radiant grilling - large surface ▪ Automatic rapid heating ▪ Temperature control from 50°C to 270°C
Design and Innovation	▪ LED lightControl fascia panel ▪ Retractable metal coated control dial ▪ Metal handle bar ▪ 5 shelf levels
Comfort and Convenience	▪ Electronic clock and timer with end time programming ▪ Telescopic rails, 2-fold (partially extendable) ▪ softLight cavity illumination (ceiling)
Cleaning	▪ ecoClean self cleaning function (rear, sides and ceiling) ▪ Full glass inner door ▪ Grey enamel oven interior with smooth inner side walls ▪ Removable door
Safety and Quality	▪ Child lock for settings and door ▪ Quadruple glazed coolTouch door ▪ Heat reflective glass ▪ Integrated cooling fan
Supplied Accessories	▪ 2 enamel baking trays ▪ 1 universal ▪ 1 split grill tray ▪ 1 wire rack
Dimensions (HxWxD)	▪ Appliance: 595 x 595 x 548 mm ▪ Built-in: 575-597 x 560 x 550 mm ▪ Cavity: 329 x 482 x 405 mm
Technical Information	▪ 67 litre net cavity volume ▪ 1pc circular oven light - 40 W ▪ 3.5 kW total connected load ▪ 220-240 V / 50-60 Hz / 16 Amp

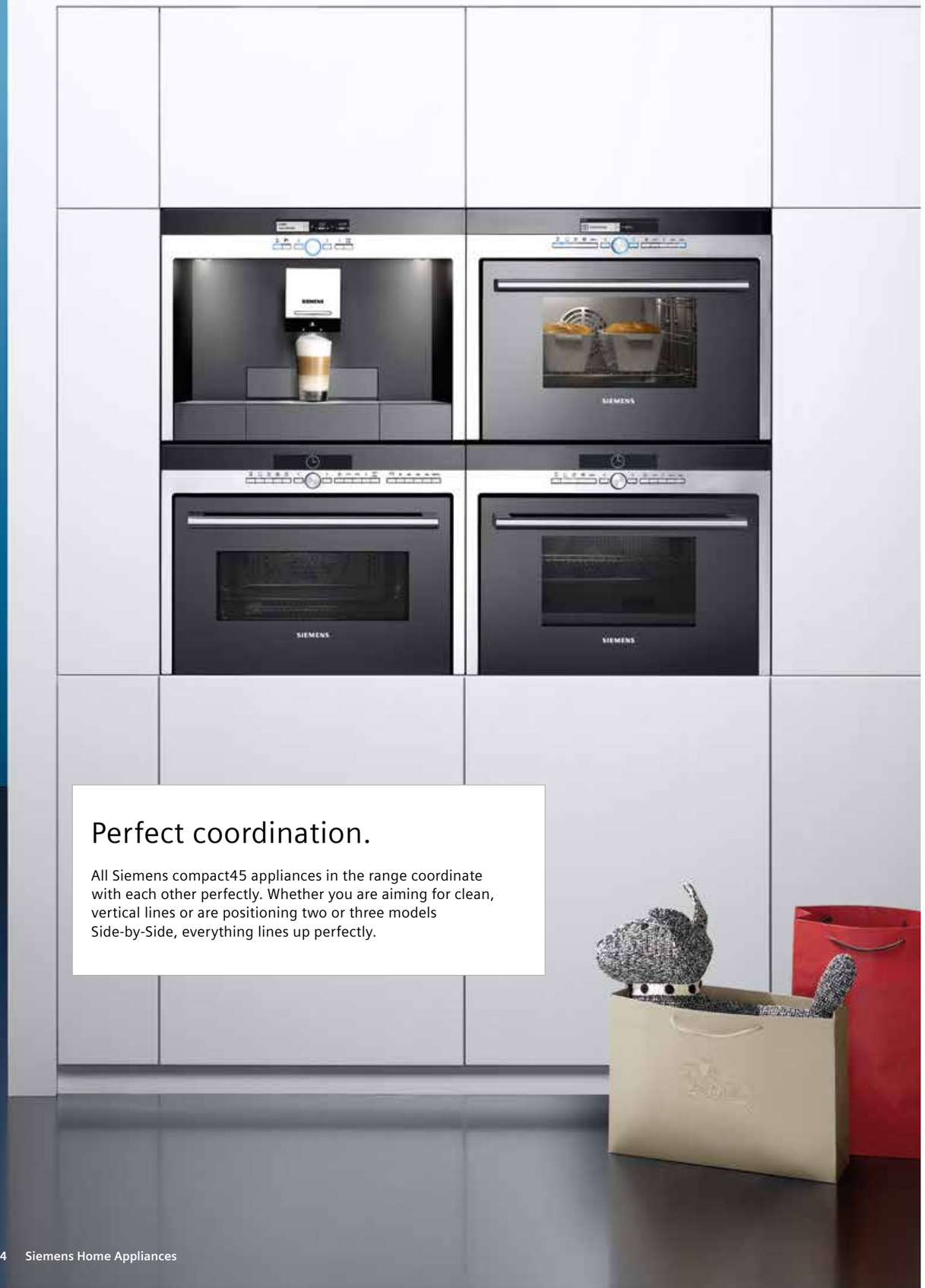
Oven accessories

Part No.	Description	For models
HZ324000 	Wire rack to fit inside universal pan	HB43GS550A HB56GU550A HB75GU550A HB76GU560A HB78GU570A HB78G4590A
HZ325000	Split grill tray	HB43GS550A HB56GU550A
HZ327000	Pizza baking stone – including wooden bread paddle	HB43GS550A HB56GU550A HB75GU550A HB76GU560A HB78GU570A HB78G4590A
HZ331000	Enamelled baking tray	HB43GS550A HB56GU550A
HZ331010	Enamelled baking tray – non-stick coating	HB43GS550A HB56GU550A
HZ332000	Enamelled universal pan	HB43GS550A HB56GU550A
HZ332010	Enamelled universal pan – non-stick coating	HB43GS550A HB56GU550A

Part No.	Description	For models
HZ333000	Enamelled Profi pan – extra deep	HB43GS550A HB56GU550A
HZ333001	Enamelled Profi pan lid	HB43GS550A HB56GU550A HB75GU550A HB76GU560A HB78GU570A HB78G4590A
HZ334000 	Wire rack	HB43GS550A HB56GU550A HB75GU550A HB76GU560A HB78GU570A HB78G4590A
HZ325070	Split grill tray – activeClean® proof	HB75GU550A HB76GU560A HB78GU570A HB78G4590A
HZ331070	Enamelled baking tray – activeClean® proof	HB75GU550A HB76GU560A HB78GU570A HB78G4590A
HZ332070	Enamelled universal pan – activeClean® proof	HB75GU550A HB76GU560A HB78GU570A HB78G4590A
HZ333072	Enamelled Profi pan – extra deep – activeClean® proof	HB75GU550A HB76GU560A HB78GU570A HB78G4590A

Perfect together – stacked or Side-by-Side.

A steam oven on top? A combination oven on the side? A fully-automatic espresso machine next to them? Whichever Siemens compact45 appliance you choose, your dream kitchen will have a coordinated appearance. That's because the contemporary, timeless appliance design creates a visual sense of order and clarity. And thanks to the intuitive lightControl concept, you'll feel right at home when using any of the Siemens built-in appliances.



Perfect coordination.

All Siemens compact45 appliances in the range coordinate with each other perfectly. Whether you are aiming for clean, vertical lines or are positioning two or three models Side-by-Side, everything lines up perfectly.

Sharper and brighter with TFT

Our new TFT (Thin Film Transistor) display uses the latest technology to give you a sharper, brighter display with greater contrast, similar to the high definition you'd expect from a smart phone. It also means you can view the display from any angle, meaning it couldn't be clearer to get an at-a-glance progress of your dish, program status, current settings, child lock status and other innovative, useful details. (Available on combi-steamer and combi-microwave)

Higher. Faster. Wider. The compact, built-in microwave.

With the new, built-in microwave oven, we have given the attractive design of our microwaves a place among the compact appliances. Plus, we've made room for your culinary art. Even large platters and bowls fit easily into its generous interior. The simple, clear arrangement of the control elements makes using our microwave particularly logical and intuitive. The design offers the best possible fit with the new range of compact appliances in the series. At a height of 45 cm, it's perfectly suited for installation in a tall cupboard or in a Side-by-Side configuration.

Micro-combi gentle and intensive

For micro-combi heating, a microwave power setting is automatically switched on. You simply need to set the temperature given in the recipe, and halve the cooking time. The Siemens Combination Microwave and Convection ovens offer gentle and intensive settings.

Micro-combi gentle is suitable for things such as cakes in tins, shortcrust pastry with runny fillings etc.

Micro-combi intensive is suitable for items such as roasting poultry, bakes, gratins or grilling fish.

Multi-function cooking

Siemens offers four compact45 multi-function ovens in the range:

- a built-in microwave
- two combination ovens with integrated microwave (one featuring activeClean®)
- combination steamer with integrated oven function

The combination ovens with microwave offer up to 13 functions as well as cookControl70, Siemens' pre-set automatic cooking programs. Plus, use one of the memory positions to store your favourite recipes to ensure it is cooked to perfection every time.

Multi-function oven with microwave

The Siemens compact45 HB86K572B is primarily a multi-function oven, but offers the option of a microwave function, which can be used independently or in combination with many of the standard cooking functions. Perfect for those occasions when traditional results are needed, but in a fraction of the time. And that's not all – choose from one of the 70 automatic defrost, cooking and combination programs for perfect results every time.

Multi-function oven with activeClean® and microwave

An ideal solution in a tower configuration, you can combine a compact45 oven with activeClean® and microwave (HB86P575BP) with an activeClean® 60 cm single oven. This configuration not only delivers complete cooking flexibility, it also provides a massive 107 litres gross capacity. And because both ovens feature activeClean®, you'll never have to manually clean again.

Features vary depending on models. Please check individual product specifications.

Stylish built-in microwaves not only look good, they free up valuable worktop space.

Automatic cooking programs and recipe memory setting

Each model in the Siemens microwave and microwave combination oven range features weight automatic cooking and defrost programs – simply enter the food type and weight and let the appliance do the rest. Most models offer at least one memory position so you can store your favourite recipes.

1-2-3 Stage programming

Siemens microwaves allow you to program the appliance to run up to three consecutive power levels and cooking times for the ultimate in convenient cooking.

Features vary depending on models. Please check individual product specifications.

The warming drawer with a push/pull function.

A gentle touch of the warming drawer fascia is enough to release the drawer that effortlessly glides to fully extend. The elegant design requires no handle, making the warming drawer integrate perfectly into any kitchen. Naturally, it keeps your food at the ideal temperature – from 30°C to 80°C – and is appropriate for professionally pre-warming your dishes.

Cleaning made simple.

The warming drawer features a recessed ceramic glass base that is smooth and hard-wearing. Its durability allows you to easily clean the interior when required.

More than just drawers.

The on/off light indicator lets you check whether the warming drawer has been turned off. Depending on the size of the drawer, they can preheat up to either 6 or 12 place settings and can also be used to keep food hot, prove dough, gently thaw delicate items and warm up bread. And, depending on your requirements, the temperature can be adjusted from 30°C-80°C.

Elegance and practicality combined – the accessory drawer.

The stainless steel accessory drawer is just as practical as it is visually appealing. You can position warming drawers or accessory drawers under products that have been installed Side-by-Side. The format and design of the accessory drawer matches the premium appearance of the warming drawer, giving you a uniform result. In addition to its seamless beauty, this design also provides valuable storage space for your cooking utensils.

Features vary depending on models. Please check individual product specifications.

Make the choice for good taste.

Whether it's gentle steam cooking, classic baking and roasting with hot air – or even both at the same time – the Siemens combination steam oven provides the ideal cooking methods for all food types.

Combination of steam and hot air cooking

Pure steam cooking has its benefits but it may not be the ideal option for foods that need browning and crisping. This is where the steam combination oven comes into its own. Combining traditional hot air cooking with steam cooking delivers moist, tender and browned meats and well-risen, crusty bread. Moist and tender roast pork with crispy crackling is perfectly cooked using the combination function.

Hot air cooking

The oven function offers a temperature range of 30-230°C, which is ideal for traditional baking and roasting. The size of the oven is also practical when a smaller capacity is required.

Reheating

Reheating leftovers or food for latecomers using steam ensures the food is refreshed, moist and retains its texture.

Cleaning and de-scaling

Siemens steam combination ovens feature durable, high-quality stainless steel interiors and catering quality stainless accessories for easy cleaning. These models offer a dedicated de-scaling program as well as a separate cleaning program on-demand.

How does it work?

Siemens steam combination ovens are quick and easy to use – the removable water tank has sufficient capacity to provide up to 70 minutes steam cooking at full power and means the appliance does not need plumbing. Water is fed into the oven cavity and heated by a powerful element in the base of the appliance. This ensures maximum efficiency, as the appliance is only heating the amount of water needed for the cooking process. The ovens are thermostatically controlled to allow steam temperatures of 35-100°C – ideal for all types of fish, meat, poultry and vegetables.

Benefits of cooking using steam.

Combination steam cooking/baking is used extensively in commercial kitchens as it delivers moist and tender results. But that's not all. Steam cooking is gentler than traditional cooking methods, which not only delivers food that is tender and full of texture, but also retains taste and colour. Less of the vital vitamins, minerals and nutrients are lost with steam cooking and as the healthier option, it minimises the need to add salt or oil.

cookControl with Siemens automatic programs

Choose any one of the 70 specially tested automatic cooking programs for perfect results every time. Simply select the food type, enter the weight and press the start button.

Features vary depending on models. Please check individual product specifications.

Features vary depending on models. Please check individual product specifications.

This sophisticated fully automatic compact45 built-in coffee centre makes hot drinks with flair.

Flavour with flair

Astonishingly, there are 800 sub-flavours in a cup of espresso, and for it to achieve perfection they must be allowed to fully unfold. For this to happen, the water must be sustained at the ideal temperature during the brewing process. With our sensoFlow System, this is now possible, giving you perfect flavour every time. And with minimal heat up time and minimum standby power, it's also a unique, energy-saving feature.

The aromaDouble Shot function combined with the new individual cup volume allows for an intensive coffee flavour and volume flexibility. Using the submenu options to adjust from 3 different cup sizes to further increase or decrease the milk to suit your coffee preference.

Crema with flair

A golden-brown, creamy and long-lasting crema is the trademark of a good espresso. To achieve this, a constant pressure is key in extracting the maximum flavour from the beans. Preparing espresso requires the talents and instinct of a first-class barista. With the coffee centre, we have built those skills into the very fabric of the machine. The 'aroma pressure system' automatically achieves the ideal, continuous pressure and therefore, the perfect brewing result for every cup. The convex shaped tamper has been designed to release more flavour from ground coffee, so you'll always end up with the perfect crema. Automatically.

Simplicity with flair

A fine, milky foam and a froth as smooth as whipped cream. That's the basis of the ultimate cappuccino. An optimised swirling process inside the milk nozzle produces the ultimate milk foam for perfect results. We also brought a lot of in-depth thinking to the subject of milk. The result offers new product ergonomics and a milk system separate from the coffee chamber.

Combi-Steam oven

HB36D575BP 60 cm Built-in Combi-Steam Oven Stainless Steel	
Oven Type and Heating Functions	▪ 35 litre cavity ▪ 1.3 litre water tank ▪ Multi-function oven with 9 heating methods – Fan forced hot air - 30°C to 230°C – Steam cooking - 35°C to 100°C – Fan forced hot air and steam combination - 120°C to 230°C – Slow cooking – Reheat – Prove – Keep warm – Plate warming – Defrosting ▪ cookControl70 with 70 automatic cooking programs ▪ Temperature control from 30°C to 230°C
Design and Innovation	▪ Coloured TFT LCD display screen ▪ LED lightControl fascia panel ▪ Retractable and illuminated metal coated control dial ▪ Metal handle bar ▪ 4 shelf levels
Comfort and Convenience	▪ Clear text display with 30 different language options ▪ Electronic clock and timer with end time programming ▪ Actual temperature and recommended temperature display ▪ Memory function ▪ Water tank half full and empty indicator ▪ softLight halogen cavity illumination (side wall) ▪ Cavity illumination activated when door opened
Cleaning	▪ Steam cleaning aid function ▪ Descaling program ▪ Full glass inner door ▪ Stainless steel cavity ▪ Removable door
Safety and Quality	▪ Child lock for settings ▪ Quadruple glazed coolTouch door ▪ Heat reflective glass ▪ Integrated cooling fan ▪ Suspended operation when door open
Supplied Accessories	▪ 1 wire rack ▪ 2 perforated baking trays ▪ 2 solid baking trays ▪ 1 cleaning sponge
Dimensions (HxWxD)	▪ Appliance: 454 x 595 x 550 mm ▪ Built-in: 450 x 560 x 550 mm ▪ Cavity: 265 x 325 x 402 mm
Technical Information	▪ 35 litre net cavity volume ▪ 1pc circular oven light - 25 W ▪ 1.9 kW total connected load ▪ 220-240 V / 50-60 Hz / 10 Amp

Combi-Microwave oven

HB86P575BP 60 cm Built-in Pyrolytic Combi-Microwave Oven Stainless Steel	
Oven Type and Heating Functions	▪ 42 litre cavity ▪ Multi-function oven with 14 heating methods – 3D hotAir plus – Fan forced hot air – Top and bottom heating – Bottom heating – Intensive heating – Slow cooking – Hot air grilling – Radiant grilling - large surface – Radiant grilling - small surface – Keep warm – Plate warming – Microwave cooking – Microwave and 3D hotAir combination cooking - intensive ▪ Combination cooking using microwave and choice of 6 conventional heating functions ▪ Microwave with inverter technology ▪ 5 true microwave power settings - 90, 180, 360, 600, 1000 W ▪ 3 stage programming ▪ cookControl70 with 70 automatic cooking programs ▪ Electronic thermostat with accurate temperature control from 30°C to 300°C
Design and Innovation	▪ Coloured TFT LCD display screen ▪ LED lightControl fascia panel ▪ Retractable and illuminated metal coated control dial ▪ Metal handle bar ▪ 3 shelf levels
Comfort and Convenience	▪ Clear text display with 30 different language options ▪ Electronic clock and timer with end time programming ▪ Actual temperature and recommended temperature display ▪ Memory function ▪ softLight halogen cavity illumination (side wall) ▪ Cavity illumination activated when door opened
Cleaning	▪ activeClean® - automatic pyrolytic self cleaning function ▪ Automatic door lock during cleaning process ▪ Grey enamel oven interior
Safety and Quality	▪ Child lock for settings ▪ Quadruple glazed coolTouch door ▪ Heat reflective glass ▪ Integrated cooling fan ▪ Suspended operation when door open
Supplied Accessories	▪ 1 wire rack ▪ 1 wire rack to fit universal pan ▪ 1 universal pan
Dimensions (HxWxD)	▪ Appliance: 454 x 595 x 531 mm ▪ Built-in: 450 x 560 x 550 mm ▪ Cavity: 226 x 424 x 366 mm
Technical Information	▪ 42 litre net cavity volume ▪ 1pc rectangular halogen oven light - 20 W ▪ 3.6 kW total connected load ▪ 220-240 V / 50-60 Hz / 15 Amp

Microwave ovens

HF35M562BP 60 cm Built-in Microwave Oven Stainless Steel	
Oven Type and Heating Functions	▪ 36 litre cavity ▪ Microwave with inverter technology ▪ 5 true microwave power settings – 90, 180, 360, 600, 1000 W ▪ 3 stage programming ▪ cookControl9 with 9 automatic cooking programs
Design and Innovation	▪ LED lightControl fascia panel ▪ Retractable and illuminated metal coated control dial ▪ Frameless design (no trim kit required) ▪ Metal handle bar ▪ 4 shelf levels
Comfort and Convenience	▪ Electronic clock and timer ▪ Memory function ▪ softLight halogen cavity illumination (side wall) ▪ Cavity illumination activated when door opened
Cleaning	▪ Grey enamel oven interior
Safety and Quality	▪ Integrated cooling fan ▪ Suspended operation when door open
Supplied Accessories	▪ 1 wire rack
Dimensions (HxWxD)	▪ Appliance: 454 x 595 x 563 mm ▪ Built-in: 450 x 560 x 550 mm ▪ Cavity: 242 x 430 x 345 mm
Technical Information	▪ 36 litre net cavity volume ▪ 1pc rectangular halogen oven light - 25 W ▪ 1.22 kW total connected load ▪ 220-240 V / 50-60 Hz / 10 Amp

Compact appliance accessories

Part No.	Description	For models
HZ36DB	Combi-Steam oven roasting tray set	HB36D575BP
HZ86B000	Enamelled baking tray	HB86P575BP
HZ86G000	Glass pan	HB86P575BP
HZ86U000	Enamelled universal pan	HB86P575BP
HZ86X600	Cabinetry cover panel when HB36D575BP, HF35M562BP or HB86P575BP is installed above a 60 cm built-in oven	HB36D575BP HF35M562BP HB86P575BP

Coffee machine

TK76K573P Fully Automatic Built-in Coffee Machine Stainless Steel	
Beverages and Functions	▪ One touch function for Latte Macchiato, Cappuccino, Milk Coffee and 'My Coffee' ▪ Personalised 'My Coffee' function ▪ Pre-brewing function ▪ Individually adjustable functions including grinding grade, cup size, strength and temperature ▪ Milk froth, warm milk and hot water separately available ▪ Height adjustable coffee and milk outlet (max 150 mm)
Design and Innovation	▪ Clear text display with 30 different language options ▪ Early warning of bean container and water tank close to empty ▪ Bean container and water tank empty indicator ▪ Removable brewing unit and 2.5 litre water tank ▪ One touch button for appliance to eject of its chassis automatically for easy access to bean container, grinder and water tank
Comfort and Convenience	▪ LED display ▪ Innovative sensoFlow heating system ▪ Innovative brewing technology with aromaPressure system ▪ High quality creamCentre milk nozzle with suction function ▪ Intelligent autoValve system switches automatically between steam and hot water ▪ silentCeram drive ceramic grinding unit ▪ Sound absorption for noise reduction ▪ Illuminated coffee outlet ▪ Bean container with aroma preservation lid for up to 1000 g ▪ 19 bar pump pressure
Cleaning	▪ Fully automatic descaling and cleaning program (combined program calc'n'clean) ▪ Automatic rinse cycle when switched on and off ▪ Hygienic single portion cleaning function ▪ Quick rinse creamCentre milk system ▪ Removable milk nozzle parts for easy cleaning (dishwasher safe) ▪ Display of remaining cups before cleaning or descaling
Supplied Accessories	▪ 1 BRITA water filter cartridge ▪ 1 measuring spoon ▪ 1 milk container and hose ▪ 1 set assembly screws ▪ Cleaning and descaling tablets
Dimensions (HxWxD)	▪ Appliance: 454 x 594 x 535 mm ▪ Built-in: 450 x 564 x 514 mm
Technical Information	▪ Electrical connection rating 1700 W ▪ 0.81 kW total connected load ▪ 220-240 V / 50-60 Hz / 10 Amp

Warming drawers

HW290562BP 60 cm Built-in Warming Drawer	
Heating Functions	▪ 290 mm high warming drawer ▪ 4 temperature controls including bottom and fan heating suitable for – Slow cooking – Proving yeast dough – Defrosting – Keeping food warm – Pre-warming cups, plates and ovenware ▪ Temperature control from 30°C to 80°C
Design and Innovation	▪ Stainless steel frame with black toughened glass ▪ Metal bar handle
Comfort and Convenience	▪ Fully extendable telescopic drawer ▪ Accommodates up to 120 espresso cups or 12 place settings: – 12 x 24 cm dinner plates – 12 x 10 cm soup bowls – 1 x 19 cm serving dish – 1 x 17 cm serving dish – 2 x 32 cm meat plates
Cleaning	▪ Stainless steel cavity with toughened glass base
Safety and Quality	▪ coolTouch front
Dimensions (HxWxD)	▪ Appliance: 290 x 595 x 544 mm ▪ Built-in: 290 x 560 x 550 mm ▪ Cavity: 245 x 465 x 457 mm
Technical Information	▪ 52 litre cavity volume ▪ 25 kg max weight capacity ▪ 0.81 kW total connected load ▪ 220-240 V / 50-60 Hz / 10 Amp

HW1405P2BP 60 cm Built-in Warming Drawer	
Heating Functions	▪ 140 mm high warming drawer ▪ 4 temperature controls including bottom and fan heating suitable for – Slow cooking – Proving yeast dough – Defrosting – Keeping food warm – Pre-warming cups, plates and ovenware ▪ Temperature control from 30°C to 80°C
Design and Innovation	▪ Stainless steel frame with black toughened glass ▪ Handle-free drawer with push touch opening mechanism
Comfort and Convenience	▪ Fully extendable telescopic drawer ▪ Accommodates up to 80 espresso cups or 6 place settings: – 6 x 24 cm dinner plates – 6 x 10 cm soup bowls – 1 x 19 cm serving dish – 1 x 17 cm serving dish – 1 x 32 cm meat plates
Cleaning	▪ Stainless steel cavity with toughened glass base
Safety and Quality	▪ coolTouch front
Dimensions (HxWxD)	▪ Appliance: 141 x 595 x 544 mm ▪ Built-in: 141 x 560 x 550 mm ▪ Cavity: 95 x 465 x 457 mm
Technical Information	▪ 20 litre cavity volume ▪ 25 kg max weight capacity ▪ 0.81 kW total connected load ▪ 220-240 V / 50-60 Hz / 10 Amp

Siemens cooktops uniquely combine style and design with intelligent technology.

In most kitchens, the cooktop is the hardest working appliance of all. It has to be many things; stylish, easy-to-use, offer accessible controls and above all, immediately responsive. Siemens cooktops meet all these requirements, and more. Whether your preference is for induction, ceramic or gas, each cooktop is designed to complement your Siemens oven.

Facetted front edge design

With surface-level styling, the front of the ceramic cooktops feature a stunning black glass angled front edge with brushed stainless steel side trims.

wipeProtection

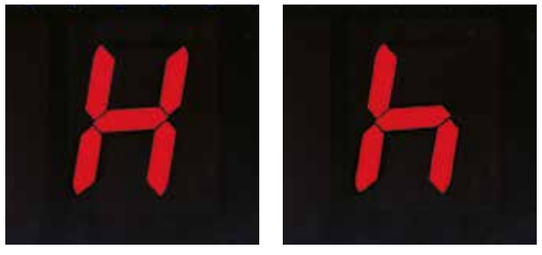
Cooking with passion can sometimes lead to a spill or two, that's why Siemens have developed the wipeProtection function. Simply activate the wipeProtection function to freeze settings for approximately 30 seconds. This provides enough time to clean up any accidental spills, without affecting any program settings.

Timer

Most Siemens cooktops feature a timer that can be used in two ways: as an independent timer (that sounds a signal at the end of the cooking time) or it can also be set to automatically switch-off the cooking zone at the end of the cooking time.

Residual heat indicators

Most models feature a two-stage residual heat indicator for each cooking zone. The built-in LED shows 'H' when the zones are above 85°C, and 'h' if between 65-85°C. This is perfect for keeping food warm or for slowly finishing off cooking.



Variable power levels

Most models feature a variable 17-stage electronic temperature display that offers you complete control over your cooking from a low simmer to a rapid boil.

Features vary depending on models. Please check individual product specifications.

No more scorching – the fryingSensor Plus.

It's nice to have some help with your frying. That's why Siemens developed the new fryingSensor, which works by automatically adjusting the frying temperatures according to the type of food. With a choice of four temperature levels and nine cooking programs, the fryingSensor ensures perfect results. Just select the desired frying program and a signal tone will let you know when the frying pan has reached the right temperature. It also offers the best possible protection for the pan's interior coating. And since the pan's temperature is continuously monitored and kept constant during the entire frying process, it spares you the trouble of making manual adjustments.

Available on selected Induction and Ceramic cooktops.

Frying Sensor

Innovative touchSlider control

A market first by Siemens, the touchSlider control works by gliding your fingertip over the control panel to select the appropriate power level. The 60, 80 and 90 cm cooktops feature one single monoSlider control while the flush-mounted 90 cm features five multiSlider controls.

touchSlider

Variety of cooking zones available.

Extendable cooking zones allow the cooking area to be extended or reduced to accommodate large items (i.e. a fish kettle and larger saucepans) or smaller pans (e.g. asparagus pan).

Experience the benefits of induction cooking.

Induction is recognised as being one of the quickest, safest and most efficient methods of cooking. When a pan with a magnetic base is placed on the cooktop, the coil situated below the ceramic surface creates a powerful electromagnetic field, which induces a current and generates heat almost instantly and directly into the pan.

Benefits of induction cooking

Induction is not only recognised as one of the fastest cooking methods, it is also considered as one of the most responsive with instant and accurate temperate control.

Unlike ceramic cooktops, where heat is created beneath the glass surface and then transferred to the cookware, induction cooktops work by creating heat directly in the pot. This means the surface of an induction cooktop does not retain the same amount of heat, making it a low-maintenance surface in the event of accidental spills. It is also designed to increase the efficiency of the cooking process.

Automatic safety switch-off

Built-in sensors enable the cooktop to switch-off in the event it is left unattended.

The XXL induction zone

Just as there's a lid for every pot, the XXL zone for induction cooktops offers the right element for every pan. The triple induction zone with a diameter of 32 cm also works perfectly for large pans, i.e. Paella and sauté pans.

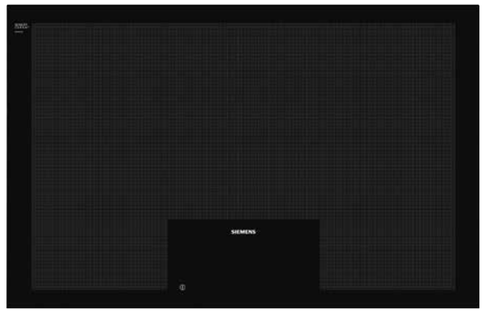
Automatic pan recognition

Siemens' intelligent pan recognition feature means the cooktop will only operate if it recognises the pan is in place.

Pans suitable for induction cooktops

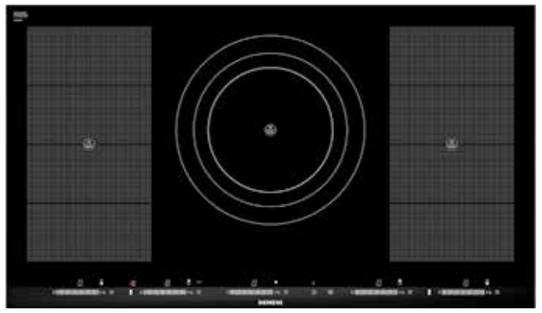
Only pans with a ferrous/magnetic base can be used with induction cooktops. To be certain that your cooktop performs at its best, make sure you invest in a set of good quality pans. Look for pans with a smooth, flat base – those with steel and aluminium sandwich construction are particularly good at distributing heat. Check with your pan manufacturer if you are not sure or simply apply a magnet to the base of the pan (it must be magnetic). Siemens offer a range of suitable induction cookware as optional accessories. These items have been specially selected by Siemens, following intensive testing and will ensure optimum performance when used with our induction cooktops.

freeInduction cooktops



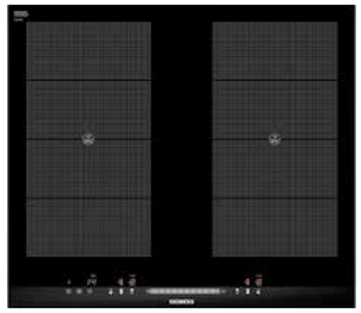
EH875KU11E 80 cm freeInduction Cooktop	
Cooktop Type and Heating Functions	▪ 1 large cooking zone – multiple size pots, pans and trays at once (up to 4) ▪ 17 power levels for each cooking zone ▪ powerBoost* function for all cooking zones *powerBoost can be used simultaneously on a maximum of 2 pots at one time
Design and Innovation	▪ Anthracite ceramic glass with stainless steel side profile ▪ 6.5" coloured TFT touch screen control panel ▪ Power settings transfer function ▪ Automatic pan size sensor
Comfort and Convenience	▪ Position display on control panel for each pot or pan ▪ LED timer and display for each cooking zone ▪ Timer with automatic switch off for each cooking zone ▪ Independent audible countDown timer ▪ Small utensil detection ▪ Information key
Cleaning	▪ wipeProtect function ▪ Overflow detection
Safety and Quality	▪ 2 stage residual heat indicator for each zone ▪ Childproof lock ▪ Automatic safety switch off ▪ Cooling fan
Dimensions (WxD)	▪ Appliance: 812 mm x 520 mm ▪ Cut-out: 750-780 mm x 490-500 mm
Technical Information	▪ 7.2 kW total connected load ▪ 220-240 V / 50-60 Hz

flexInduction cooktops



EH975SZ11E 90 cm flexInduction Cooktop	
Cooktop Type and Heating Functions	▪ 5 induction cooking zones including 2 large flexInduction zones and 1 triple circuit zone – Left zone: Ø 200-400 mm D x 210 mm W 3.3 kW – 3.6 kW with powerBoost function – Centre zone: Ø 210 mm 2.2 kW – 3.3 kW with powerBoost function Ø 260 mm 2.6 kW – 3.4 kW with powerBoost function Ø 320 mm 3.3 kW - 3.6 kW with powerBoost function – Right zone: Ø 200-400 mm D x 210 mm W 3.3 kW – 3.6 kW with powerBoost function ▪ 17 power levels for each zone ▪ powerBoost function for all zones
Design and Innovation	▪ Flex connect ▪ Black ceramic glass with beveled front and stainless steel side profile ▪ Electronic touchSlider sensor control operation for each zone ▪ Automatic pan size sensor ▪ Auto pan focus on dual and triple circuit zone
Comfort and Convenience	▪ LED timer and display for each cooking zone ▪ Timer with automatic switch off for each cooking zone ▪ Independent audible countDown timer ▪ Small utensil detection
Cleaning	▪ wipeProtect function ▪ Overflow detection
Safety and Quality	▪ 2 stage residual heat indicator for each zone ▪ Childproof lock ▪ Automatic safety switch off ▪ Cooling fan
Dimensions (WxD)	▪ Appliance: 912 x 520 mm ▪ Built-in: 880 x 490-500 mm
Technical Information	▪ 10.8 kW total connected load ▪ 220-240 V / 50-60 Hz

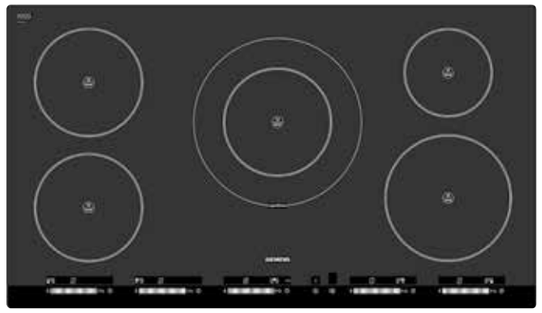
Induction cooktops



EH675MV11E 60 cm flexInduction Cooktop	
Cooktop Type and Heating Functions	▪ 4 induction cooking zones including 2 large flexInduction zones – Left zone: Ø 200-400 mm D x 210 mm W 3.3 kW – 3.6 kW with powerBoost function – Right zone: Ø 200-400 mm D x 210 mm W 3.3 kW – 3.6 kW with powerBoost function ▪ 17 power levels for each zone ▪ powerBoost function for all zones
Design and Innovation	▪ Flex connect ▪ Black ceramic glass with beveled front and stainless steel side profile ▪ Electronic touchSlider sensor control operation ▪ Automatic pan size sensor
Comfort and Convenience	▪ LED timer and display for each cooking zone ▪ Timer with automatic switch off for each cooking zone ▪ Independent audible countDown timer ▪ Small utensil detection
Cleaning	▪ wipeProtect function ▪ Overflow detection
Safety and Quality	▪ 2 stage residual heat indicator for each zone ▪ Childproof lock ▪ Automatic safety switch off ▪ Cooling fan
Dimensions (WxD)	▪ Appliance: 602 x 520 mm ▪ Built-in: 560 x 490-500 mm
Technical Information	▪ 7.2 kW total connected load ▪ 220-240 V / 50-60 Hz

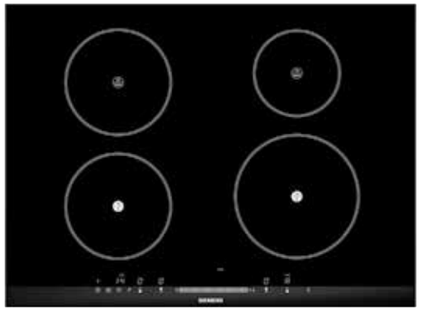
EH975MD21P 90 cm frySensor Induction Cooktop	
Cooktop Type and Heating Functions	▪ 5 induction cooking zones including 2 frySensor zones and 1 triple circuit zone – Front left zone: Ø 180 mm 1.8 kW – 2.5 kW with powerBoost function – Rear left zone: Ø 180 mm 1.8 kW – 2.5 kW with powerBoost function – Centre zone: Ø 210 mm 2.2 kW – 3.3 kW with powerBoost function Ø 260 mm 2.6 kW – 3.4 kW with powerBoost function Ø 320 mm 3.3 kW - 3.6 kW with powerBoost function – Front right zone: Ø 210 mm 2.2 kW – 3.3 kW with powerBoost function – Rear right zone: Ø 145 mm 1.4 kW – 1.8 kW with powerBoost function ▪ 17 power levels for each zone ▪ powerBoost function for all zones ▪ frySensor Plus with 4 fry temperature ranges and 9 fully automatic frySensor programs
Design and Innovation	▪ frySensor for 2 front zones ▪ Black ceramic glass with beveled front and stainless steel side profile ▪ Electronic touchSlider sensor control operation ▪ Automatic pan size sensor ▪ Auto pan focus on dual and triple circuit zones
Comfort and Convenience	▪ LED timer and display for each cooking zone ▪ Timer with automatic switch off for each cooking zone ▪ Independent audible countDown timer ▪ Small utensil detection
Cleaning	▪ wipeProtect function ▪ Overflow detection
Safety and Quality	▪ 2 stage residual heat indicator for each zone ▪ Childproof lock ▪ Automatic safety switch off ▪ Cooling fan
Dimensions (WxD)	▪ Appliance: 912 x 520 mm ▪ Built-in: 880 x 490-500 mm
Technical Information	▪ 10.8 kW total connected load ▪ 220-240 V / 50-60 Hz

Induction cooktops



EH901SK11P
90 cm Induction Cooktop

Cooktop Type and Heating Functions	▪ 5 induction cooking zones including 1 dual circuit zone – Front left zone: Ø 180 mm 1.8 kW – 2.5 kW with powerBoost function – Rear left zone: Ø 180 mm 1.8 kW – 2.5 kW with powerBoost function – Centre zone: Ø 180 mm 1.8 kW – 2.5 kW with powerBoost function Ø 280 mm 2.8 kW – 3.6 kW with powerBoost function – Front right zone: Ø 210 mm 2.2 kW – 3.3 kW with powerBoost function – Rear right zone: Ø 145 mm 1.4 kW – 1.8 kW with powerBoost function ▪ 17 power levels for each zone ▪ powerBoost function for all zones
Design and Innovation	▪ Black ceramic glass with beveled front ▪ Fully integrated/flush mounted ▪ Electronic touchSlider sensor control operation for each cooking zone ▪ Automatic pan size sensor ▪ Auto pan focus on dual circuit zone
Comfort and Convenience	▪ LED timer and display for each cooking zone ▪ Timer with automatic switch off for each cooking zone ▪ Independent audible countDown timer ▪ Small utensil detection
Cleaning	▪ wipeProtect function ▪ Overflow detection
Safety and Quality	▪ 2 stage residual heat indicator for each zone ▪ Childproof lock ▪ Automatic safety switch off ▪ Cooling fan
Dimensions (WxD)	▪ Appliance: 892 x 512 mm ▪ Built-in: 880-896 x 500-516 mm
Technical Information	▪ 10.8 kW total connected load ▪ 220-240 V / 50-60 Hz



EH775ME21E
70 cm frySensor Induction Cooktop

Cooktop Type and Heating Functions	▪ 4 induction cooking zones including 2 frySensor zones – Front left zone: Ø 180 mm 1.8 kW – 2.5 kW with powerBoost function – Rear left zone: Ø 180 mm 1.8 kW – 2.5 kW with powerBoost function – Front right zone: Ø 210 mm 2.2 kW – 3.3 kW with powerBoost function – Rear right zone: Ø 145 mm 1.4 kW – 1.8 kW with powerBoost function ▪ 17 power levels for each zone ▪ powerBoost function for all zones ▪ frySensor Plus with 4 fry temperature ranges and 9 fully automatic frySensor programs
Design and Innovation	▪ frySensor for 2 front zones ▪ Black ceramic glass with beveled front and stainless steel side profile ▪ Electronic touchSlider sensor control operation ▪ Automatic pan size sensor
Comfort and Convenience	▪ LED timer and display for each cooking zone ▪ Timer with automatic switch off for each cooking zone ▪ Independent audible countDown timer ▪ Small utensil detection
Cleaning	▪ wipeProtect function ▪ Overflow detection
Safety and Quality	▪ 2 stage residual heat indicator for each zone ▪ Childproof lock ▪ Automatic safety switch off ▪ Cooling fan
Dimensions (WxD)	▪ Appliance: 710 x 520 mm ▪ Built-in: 560 x 490-500 mm
Technical Information	▪ 7.2 kW total connected load ▪ 220-240 V / 50-60 Hz

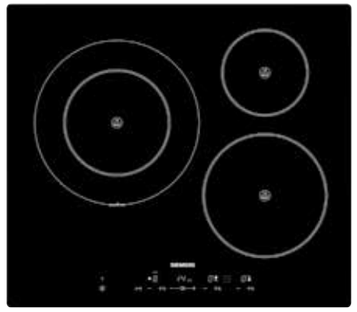
EH675ME21P
60 cm frySensor Induction Cooktop

Cooktop Type and Heating Functions	▪ 4 induction cooking zones including 2 frySensor zones – Front left zone: Ø 180 mm 1.8 kW – 2.5 kW with powerBoost function – Rear left zone: Ø 180 mm 1.8 kW – 2.5 kW with powerBoost function – Front right zone: Ø 210 mm 2.2 kW – 3.3 kW with powerBoost function – Rear right zone: Ø 145 mm 1.4 kW – 1.8 kW with powerBoost function ▪ 17 power levels for each zone ▪ powerBoost function for all zones ▪ frySensor Plus with 4 fry temperature ranges and 9 fully automatic frySensor programs
Design and Innovation	▪ Black ceramic glass with beveled front ▪ Fully integrated/flush mounted ▪ Electronic touchSlider sensor control operation ▪ Automatic pan size sensor ▪ Auto pan focus on dual circuit zone
Comfort and Convenience	▪ LED timer and display for each cooking zone ▪ Timer with automatic switch off ▪ Independent audible countDown timer ▪ Small utensil detection
Cleaning	▪ wipeProtect function ▪ Overflow detection
Safety and Quality	▪ 2 stage residual heat indicator for each zone ▪ Childproof lock ▪ Automatic safety switch off ▪ Cooling fan
Dimensions (WxD)	▪ Appliance: 602 x 520 mm ▪ Built-in: 560 x 490-500 mm
Technical Information	▪ 7.2 kW total connected load ▪ 220-240 V / 50-60 Hz

EH675MD21P
60 cm frySensor Induction Cooktop

Cooktop Type and Heating Functions	▪ 3 induction cooking zones including 1 triple circuit zone and 2 frySensor zones – Left zone Ø 210 mm 2.2 kW – 3.3 kW with powerBoost function Ø 260 mm 2.6 kW – 3.4 kW with powerBoost function Ø 320 mm 3.3 kW - 3.6 kW with powerBoost function – Front right zone: Ø 180 mm 1.8 kW – 2.5 kW with powerBoost function – Rear right zone: Ø 145 mm 1.4 kW – 1.8 kW with powerBoost function ▪ 17 power levels for each zone ▪ powerBoost function for all zones ▪ frySensor Plus with 4 fry temperature ranges and 9 fully automatic frySensor programs
Design and Innovation	▪ frySensor for 2 front zones ▪ Black ceramic glass with beveled front and stainless steel side profile ▪ Electronic touchSlider sensor control operation ▪ Automatic pan size sensor ▪ Auto pan focus on double and triple circuit zones
Comfort and Convenience	▪ LED timer and display for each cooking zone ▪ Timer with automatic switch off for each cooking zone ▪ Independent audible countDown timer ▪ Small utensil detection
Cleaning	▪ wipeProtect function ▪ Overflow detection
Safety and Quality	▪ 2 stage residual heat indicator for each zone ▪ Childproof lock ▪ Automatic safety switch off ▪ Cooling fan
Dimensions (WxD)	▪ Appliance: 602 x 520 mm ▪ Built-in: 560 x 490-500 mm
Technical Information	▪ 6.8 kW total connected load ▪ 220-240 V / 50-60 Hz

Induction cooktops



EH611TK11E 60 cm Induction Cooktop	
Cooktop Type and Heating Functions	▪ 3 induction cooking zones including 1 dual circuit zone – Left zone Ø 180 mm 1.8 kW – 2.5 kW with powerBoost functionn Ø 280 mm 2.8 kW - 3.6 kW with powerBoost function – Front right zone: Ø 210 mm 2.2 kW – 3.3 kW with powerBoost function – Rear right zone: Ø 145 mm 1.4 kW – 1.8 kW with powerBoost function ▪ 17 power levels for each zone ▪ powerBoost function for all zones
Design and Innovation	▪ Black ceramic glass with beveled front ▪ Electronic -/+ sensor control operation for each cooking zone ▪ Automatic pan size sensor ▪ Auto pan focus on dual circuit zone
Comfort and Convenience	▪ LED timer and display for each cooking zone ▪ Timer with automatic switch off for each cooking zone ▪ Independent audible countDown timer ▪ Small utensil detection
Cleaning	▪ Overflow detection
Safety and Quality	▪ 2 stage residual heat indicator for each zone ▪ Childproof lock ▪ Automatic safety switch off ▪ Cooling fan
Dimensions (WxD)	▪ Appliance: 592 x 522 mm ▪ Built-in: 560 x 490-500 mm
Technical Information	▪ 7.2 kW total connected load ▪ 220-240 V / 50-60 Hz

Discover Siemens gas cooktops.

Our gas cooktops not only offer various configurations, they are also equipped with the latest in high-speed wok burner technology. The cast iron pan supports provide a strong contemporary look and a stable base for any pan size. Siemens cooktops are available in different trim types, including a stunning facetted front edge ceramic design with elegant brushed stainless steel side trims.

Design

Siemens gas cooktops are available in 60 and 90 cm widths, plus 30 cm wide domino models. Models vary in terms of configuration; combinations of economy, standard, high-power and wok burners in four or five burner versions. Whether your preference is for high-quality stainless steel or durable slimline ceramic glass, Siemens has the best performing cooktop for your needs.

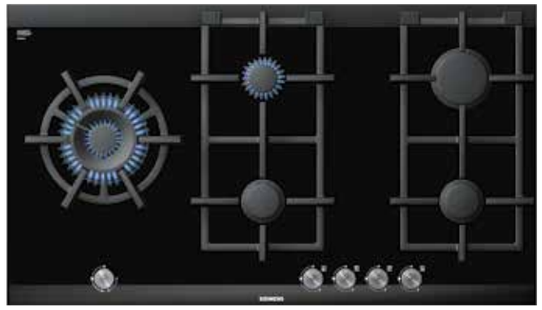
Electronic ignition and flame failure

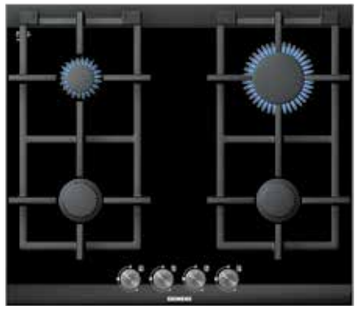
All Siemens gas cooktops feature a flame failure safety device fitted to each individual burner. If the flame is accidently extinguished, the thermostatic control senses the drop in temperature and blocks the gas flow to the individual burner. Ignition is achieved via the control dials – simply push and turn; there is no need to press a separate ignition button.

Wok burners

Siemens gas cooktops now feature wok burners delivering up to 20.0 Mj of power depending on the model – meeting the increasing demand for high-speed cooking. For optimum flexibility, selected wok burners offer dual control, which allow you to independently adjust the inner and outer flame rings from the same single control dial.

Gas cooktops





ER926SB70A 90 cm Gas Cooktop	
Cooktop Type and Heating Functions	▪ 5 burner gas cooktop including dual flame wok burner – Left: Dual flame wok burner 18.0 Mj/h – Front centre: Standard burner 7.9 Mj/h – Rear centre: Economy burner 4.5 Mj/h – Front right: Standard burner 7.9 Mj/h – Rear right: High-speed burner 11.5 Mj/h
Design and Innovation	▪ Black ceramic glass with beveled front and rear with stainless steel side profile ▪ Metal coated rotary control dials ▪ Can be combined with 30 cm and 40 cm series domino cooktops
Comfort and Convenience	▪ One-hand electronic ignition ▪ Cast iron pan supports with non-scratch rubber feet
Cleaning	▪ Dishwasher safe cast iron pan support
Safety and Quality	▪ Flame failure device fitted to each burner
Supplied Accessories	▪ Wok ring support ▪ Espresso cross support ▪ LPG conversion kit
Dimensions (WxD)	▪ Appliance: 912 x 520 mm ▪ Built-in: 850 x 490 mm
Technical Information	▪ 49.8 Mj/h total connected gas load ▪ 240 V / 50 Hz

ER626PB70A 60 cm Gas Cooktop	
Cooktop Type and Heating Functions	▪ 4 burner gas cooktop – Front left: Standard burner 7.9 Mj/h – Rear left: Economy burner 4.5 Mj/h – Front right: Standard burner 7.9 Mj/h – Rear right: High-speed burner 11.5 Mj/h
Design and Innovation	▪ Black ceramic glass with beveled front and rear with stainless steel side profile ▪ Metal coated rotary control dials ▪ Can be combined with 30 cm and 40 cm series domino cooktops
Comfort and Convenience	▪ One-hand electronic ignition ▪ Cast iron pan supports with non-scratch rubber feet
Cleaning	▪ Dishwasher safe cast iron pan support
Safety and Quality	▪ Flame failure device fitted to each burner
Supplied Accessories	▪ Espresso cross support ▪ LPG conversion kit
Dimensions (WxD)	▪ Appliance: 602 x 520 mm ▪ Built-in: 560 x 490 mm
Technical Information	▪ 31.8 Mj/h total connected gas load ▪ 240 V / 50 Hz

EC945RB91A 90 cm Gas Cooktop	
Cooktop Type and Heating Functions	▪ 5 burner gas cooktop including dual flame wok burner – Front left: High-speed burner 10.8 Mj/h – Rear left: Economy burner 3.6 Mj/h – Centre: Dual flame wok burner 18.0 Mj/h – Front right: Standard burner 6.5 Mj/h – Rear right: Standard burner 6.5 Mj/h
Design and Innovation	▪ Stainless steel ▪ Metal coated rotary control dials
Comfort and Convenience	▪ One-hand electronic ignition ▪ Cast iron pan supports with non-scratch rubber feet
Cleaning	
Safety and Quality	▪ Flame failure device fitted to each burner
Supplied Accessories	▪ Wok ring support ▪ Espresso cross support ▪ LPG conversion kit
Dimensions (WxD)	▪ Appliance: 915 x 520 mm ▪ Built-in: 850 x 490-500 mm
Technical Information	▪ 45.4 Mj/h total connected gas load ▪ 240 V / 50 Hz

EC745RT90A 70 cm Gas Cooktop	
Cooktop Type and Heating Functions	▪ 5 burner gas cooktop including dual flame wok burner – Front left: Economy burner 3.6 Mj/h – Rear left: Standard burner 6.5 Mj/h – Centre: Dual flame wok burner 18.0 Mj/h – Front right: Standard burner 6.5 Mj/h – Rear right: High-speed burner 10.8 Mj/h
Design and Innovation	▪ Stainless steel ▪ Metal coated rotary control dials
Comfort and Convenience	▪ LED timer and display with automatic switch off for up to two burners ▪ Independent audible countDown timer ▪ One-hand electronic ignition ▪ Cast iron pan supports with non-scratch rubber feet ▪ Fits cut-out for 60 cm cooktop
Cleaning	
Safety and Quality	▪ Flame failure device fitted to each burner
Supplied Accessories	▪ Wok ring support ▪ Espresso cross support ▪ LPG conversion kit
Dimensions (WxD)	▪ Appliance: 702 x 520 mm ▪ Built-in: 560 x 480-490 mm
Technical Information	▪ 45.4 Mj/h total connected gas load ▪ 240 V / 50 Hz

EC645HB90A **60 cm Gas Cooktop**	
Cooktop Type and Heating Functions	▪ 4 burner gas cooktop including dual flame wok burner – Front left: Dual flame wok burner 12.0 Mj/h – Rear left: Standard burner 6.5 Mj/h – Front right: Economy burner 3.6 Mj/h – Rear right: High-speed burner 10.8 Mj/h
Design and Innovation	▪ Stainless steel ▪ Metal coated rotary control dials
Comfort and Convenience	▪ One-hand electronic ignition ▪ Cast iron pan supports with non-scratch rubber feet
Cleaning	
Safety and Quality	▪ Flame failure device fitted to each burner
Supplied Accessories	▪ Wok ring support ▪ Espresso cross support ▪ LPG conversion kit
Dimensions (WxD)	▪ Appliance: 582 x 520 mm ▪ Built-in: 560 x 480-490 mm
Technical Information	▪ 32.9 Mj/h total connected gas load ▪ 240 V / 50 Hz

Domino cooktops give you the freedom of design.

With the domino modular cooktops, Siemens gives you the freedom of designing your own cooking centre. Using a combination of gas, ceramic, induction, wok, BBQ grill and the Teppanyaki hot plate, these units can be built-in separately or combined together to create the ultimate cooking experience. The common connecting feature of all the Domino cooktops is the noble appearance of the black ceramic glass surface. Extremely robust and easy to keep clean, it is used on all of the modules and is exceptionally versatile.

Discover the taste of the great outdoors. Inside.

Whenever you like, the Siemens barbecue grill with touchSlider brings the succulent flavours right into your kitchen. The premium quality materials and harmonious design make this barbeque grill a perfect addition to the domino series. It can also be easily combined with other touchSlider cooktops by Siemens. Just a simple touch of the finger lets you precisely control the grill temperature to perfection.

A serve of Japanese influence

For those who love Japanese food, Teppanyaki cooking has long been an entertaining culinary delight. Siemens now offers you the Teppanyaki domino so you can prepare authentic Japanese dishes such as monjayaki, yakisoba, or okonomiyaki right in your own kitchen. The high-quality steel surface fits in perfectly with the domino series and can also be integrated into regular kitchens. With its stylish design, harmonious lines, and simple, convenient operation, the Teppanyaki module is ideal for any cooking enthusiast.

The fastest way to Asian specialties – the 20 Mj wok burner.

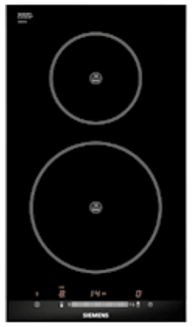
For even more cooking power, at 20 Mj, this wok burner is one of the fastest in its class. Thanks to the dual function of the control dial, you can control both of the burner's flames with just one hand. That lets you operate the wok burner very quickly and easily. The flame can also be quickly reduced, providing greater safety and efficiency.

Domino cooktops

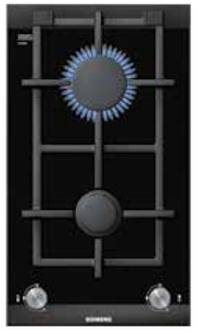
ET475MY11P 40 cm Teppanyaki Plate	
Cooktop Type and Heating Functions	▪ Dual grill heating element – Front zone: 0.95 kW – Rear zone: 0.95 kW ▪ Controlled temperature range from 160°C to 240°C ▪ Keep warm setting
Design and Innovation	▪ Black ceramic beveled glass front, stainless steel base and side profiles, ceramic glass cover ▪ Electronic touchSlider sensor control operation ▪ Can be combined with 30 cm and 40 cm series domino cooktops along with selected standard cooktops
Comfort and Convenience	▪ LED timer and display ▪ Independent audible countDown timer ▪ Timer with automatic switch off
Cleaning	▪ Cleaning setting
Safety and Quality	▪ 2 stage residual heat indicator for each zone ▪ Automatic safety switch off
Supplied Accessories	▪ Ceramic glass cover ▪ Spatula
Dimensions (WxD)	▪ Appliance: 392 x 520 mm ▪ Built-in: 360 x 490-500 mm
Technical Information	▪ 1.9 kW total connected load ▪ 220-240 V / 50-60 Hz

ET475MU11P 40 cm BBQ Grill	
Cooktop Type and Heating Functions	▪ Dual grill heating element – Front zone: 1.7 kW – Rear zone: 1.7 kW ▪ Grilling over lava stones or water basin ▪ Pre-heating indicators
Design and Innovation	▪ Black ceramic beveled glass front, stainless steel base and side profiles ▪ Stainless steel grilling trough, lava stones, cast iron grill and ceramic glass cover ▪ Electronic touchSlider sensor control operation ▪ Can be combined with 30 cm and 40 cm series domino cooktops along with selected standard cooktops
Comfort and Convenience	▪ LED timer and display for front and rear zones ▪ Independent audible countDown timer ▪ Timer with automatic switch off
Cleaning	▪ Removable cast iron grill ▪ Adjustable grill element (can be folded back for accessibility and cleaning)
Safety and Quality	▪ Automatic safety switch off
Supplied Accessories	▪ Lava stones
Dimensions (WxD)	▪ Appliance: 392 x 520 mm ▪ Built-in: 360 x 490-500 mm
Technical Information	▪ 2.5 litre basin capacity ▪ 3.4 kW total connected load ▪ 220-240 V / 50-60 Hz

Domino cooktops



EH375ME11P 30 cm Induction Cooktop	
Cooktop Type and Heating Functions	▪ 2 induction cooking zones – Front zone: Ø 210 mm 2.2 kW – 3.3 kW with powerBoost function – Rear zone: Ø 145 mm 1.4 kW – 1.8 kW with powerBoost function ▪ 17 power levels for each zone ▪ powerBoost function for all zones
Design and Innovation	▪ Black ceramic glass with beveled front and stainless steel side profile ▪ Electronic touchSlider sensor control operation ▪ Automatic pan size sensor ▪ Can be combined with 30 cm and 40 cm series domino cooktops along with selected standard cooktops
Comfort and Convenience	▪ LED timer and display for front and rear zones ▪ Independent audible countDown timer ▪ Timer with automatic switch off ▪ Small utensil detection
Cleaning	▪ Overflow detection
Safety and Quality	▪ 2 stage residual heat indicator for each zone ▪ Automatic safety switch off ▪ Cooling fan
Supplied Accessories	
Dimensions (WxD)	▪ Appliance: 302 x 520 mm ▪ Built-in: 270 x 490-500 mm
Technical Information	▪ 3.6 kW total connected load ▪ 220-240 V / 50-60 Hz

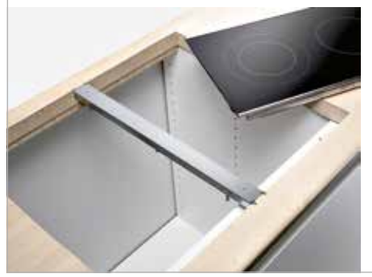


ER326BB70P 30 cm Gas Cooktop	
Cooktop Type and Heating Functions	▪ 2 burner gas cooktop – Front: Standard burner 7.9 Mj/h – Rear: High-speed burner 11.5 Mj/h
Design and Innovation	▪ Black ceramic glass with beveled front and stainless steel side profile ▪ Metal coated rotary control dials ▪ Can be combined with 30 cm and 40 cm series domino cooktops along with selected standard cooktops
Comfort and Convenience	▪ One-hand electronic ignition ▪ Cast iron pan supports with non-scratch rubber feet
Cleaning	▪ Dishwasher safe cast iron pan support
Safety and Quality	▪ Flame failure device fitted to each burner
Supplied Accessories	▪ Espresso cross support ▪ LPG conversion kit
Dimensions (WxD)	▪ Appliance: 302 x 520 mm ▪ Built-in: 270 x 490-500 mm
Technical Information	▪ 19.4 Mj/h total connected gas load ▪ 240 V / 50 Hz

ER326AB70P 30 cm Gas Cooktop	
Cooktop Type and Heating Functions	▪ 1 burner gas cooktop – Centre: Wok Burner – Dual Flame 20.0 Mj/h
Design and Innovation	▪ Black ceramic glass with beveled front and stainless steel side profile ▪ Metal coated rotary control dial ▪ Can be combined with 30 cm and 40 cm series domino cooktops along with selected standard cooktops
Comfort and Convenience	▪ One-hand electronic ignition ▪ Cast iron pan supports with non-scratch rubber feet
Cleaning	▪ Dishwasher safe cast iron pan support
Safety and Quality	▪ Flame failure device fitted to each burner
Supplied Accessories	▪ Wok ring support ▪ Espresso cross support ▪ LPG conversion kit
Dimensions (WxD)	▪ Appliance: 302 x 520 mm ▪ Built-in: 270 x 490-500 mm
Technical Information	▪ 19.4 Mj/h total connected gas load ▪ 240 V / 50 Hz

Cooktop accessories

Part No.	Description	For models
HZ390020	2-pc iittala induction cookware set consisting 1 pot and 1 fry pan	EH375ME11P EH901SK11PE EH975ME11E EH611TK11E EH775ME21E EH975SZ11E
HZ390030	3-pc iittala induction cookware set consisting 2 pots and 1 casserole	EH975MD21P EH675ME21P EH675MD21P EH611TK11E EH775ME21E EH975SZ11E
HZ390040	4-pc iittala induction cookware set consisting 2 pots, 1 casserole and 1 fry pan	EH901SK11PE EH975ME11E EH611TK11E EH775ME21E EH975SZ11E
HZ390090	Wok for induction and ceramic cooktops – Stainless steel – Includes glass lid and draining grid	EH901SK11PE EH975ME11E EH975MD21P EH675ME21P EH675MD21P EH375ME11P EH611TK11E EH775ME21E EH975SZ11E
HZ390210	Fry pan for induction/ceramic cooktops with frySensor Plus – Small 15 cm ø	EH975MD21P EH675ME21P EH675MD21P
HZ390220	Fry pan for induction/ceramic cooktops with frySensor Plus – Medium 19 cm ø	EH975MD21P EH675ME21P EH675MD21P

Part No.	Description	For models
HZ390230	Fry pan for induction/ceramic cooktops with frySensor Plus – Large 21 cm ø	EH975MD21P EH675ME21P EH675MD21P
HZ390511	Teppan Yaki small for flexInduction and freeInduction	EH875KU11E EH975SZ11E
HZ390512	Teppan Yaki large for flexInduciton and freeInduction	EH875KU11E EH975SZ11E
HZ390522	Griddle Plate for flexInduction and freeInduction	EH875KU11E EH975SZ11E
HZ394301 	Connection rail for the combination of dominos/cooktops	EH375ME11P ER326AB70A ER326BB70P ET475MY11P ET475MY11P EH975MD21P EH675ME21P EH675MD21P ER926SB70A ER626PB70A

Stylish, yet hardworking. Efficient rangehoods from Siemens.

A kitchen is not complete without an efficient rangehood to protect against condensation, grease and cooking odours. Siemens rangehoods have been designed to complement and blend in seamlessly with the sleek lines of Siemens appliances. Discover the range of quiet and powerful rangehoods.

Classic Siemens design

Designed to coordinate with other Siemens cooking appliances, our rangehoods' contemporary looks are showcased in the LC958BA90P, which shares the same lightControl operational concept as our top of the range ovens.

Intensive setting with automatic reset facility

The intensive setting gives an extra boost to the extraction level and is particularly useful when extra extraction is needed, for example, during stir-frying. As the intensive setting is only required for a short period of time, the rangehood will automatically revert to a lower speed setting after a few minutes.

Softlight dimmer function

Thanks to the dimmer light function, you can set the brightness of the rangehood to provide atmospheric lighting in the kitchen. When the light is switched on, the light builds up gradually to the chosen setting. Similarly, when you switch the light off, the light gradually fades away. When the light is on, its intensity can also be adjusted to suit your individual requirements.

Auto run-on facility

Some models have an automatic run-on facility, which keeps the rangehood working for an additional 10 minutes and helps remove any lingering cooking odours.

Ultra-sound control sensors

Siemens has developed a special sensor that uses ultra-sound to detect steam and automatically adjusts the extraction power to the most suitable setting.

varioControl

Available on the LI49632P and LI48932P slideout rangehoods, the position of the controls can be set to four different positions to suit your own individual requirements. The control can be mounted on the front edge, front top or positioned on the right or left hand side of the rangehood. It also has the option to fit a stainless steel décor panel strip.

Intermittent operation

This setting allows the hood to ventilate the kitchen at hourly intervals using the lowest fan setting. The fan operates every hour for approximately five minutes at the lowest setting and is ideal for removing lingering odours.

Features vary depending on models. Please check individual product specifications.

Bright lighting

Every hood model offers excellent illumination of the cooktop surface. The 20 W halogen bulbs (on most of the range) emit a bright, white light and are more efficient than standard bulbs.

Dishwasher-safe metal grease filters and filter boxes

All the metal grease filters on Siemens rangehoods can be cleaned in a dishwasher. Some models (particularly those with glass canopies) have their filters in a box, which are also removable and can be washed in a dishwasher (without detergent).

Noise levels and sound insulation

There are two commonly used measures for noise levels – sound pressure (dBA) and sound power (dB). Although dBA (sound pressure) is the most quoted, the results can vary accordingly. Siemens prefer to use the sound power (dB) method, which requires measurements to be made under strict testing criteria in a sound insulated room. This ensures meaningful comparisons can be made between different models tested in this way. Many Siemens models have additional sound insulation around the motor to keep noise as low as possible.

Rim ventilation function

The LC958BA90P model features stylish clip on covers, which not only have a premium appearance, they also conceal the grease filters. Solid covers also allow for 'rim ventilation', where the air is extracted around the edges of the cover and then filtered.

Electronic saturation display

As filters become saturated with grease, extraction performance deteriorates. So to ensure that the rangehood always works as efficiently and safely as possible, the rangehood will automatically advise when the filters need cleaning or replacing.

Features vary depending on models. Please check individual product specifications.

Ducting

For optimum performance, your Siemens rangehood should be ducted to the outside of the house by using the correct ducting size. The larger the ducting size, the more volume of air can be extracted and the quieter the rangehood will be. All Siemens rangehoods are suitable for use with a 120 mm diameter ducting as standard. Use of ducting with a lesser diameter should be avoided wherever possible. Some models offer the option of increasing this to an even larger 150 mm size, which helps increase efficiency and lowers noise levels even further. Ducting lengths should be as short and as direct as possible to ensure air is extracted as quickly as possible. Bends should be kept to a minimum and the ducting itself should be as even as possible to ensure smooth, unobstructed air flow.

Powerful extraction

To ensure your Siemens rangehood is powerful enough to effectively remove moisture and cooking odours, as a guide, the hood must be able to change the air in the kitchen between 6-12 times per hour. To choose the correct rangehood, first, calculate the volume of the kitchen (HxWxD metres). Then divide the maximum extraction rate of your chosen rangehood by the volume of the room. In order to ensure extraction performance, this figure should be as close to 10 as possible;

Example: 4 m x 3 m x 2.4 m = 28.8 m^3

10 changes per hour = 10 x 28.8 m^3 = 288 m^3/h

i.e. Rangehood must achieve a minimum of 288 m^3/h

Minimal noise

To avoid excessive noise, we suggest selecting a model which meets the extraction requirements on an intermediate speed (e.g. level 2) rather than at the highest speed.

Canopy rangehood

LF98BC540P **90 cm Island Canopy Rangehood**	
Power and Mode of Operation	▪ 850 m^3/h max. extraction rate (150mm ducted) ▪ 3 power levels plus intensive setting ▪ Intensive setting with automatic revert function ▪ Automatic 10 minute run-on function ▪ Powerful single motor with twin fan ▪ Ducted and re-circulated operation
Design and Innovation	▪ slimLine design ▪ Stainless steel ▪ lightControl white LED control panel
Comfort and Convenience	▪ Electronic controls with LED display ▪ Electronic saturation display for metal grease and active carbon filter ▪ 4 x halogen softLights
Cleaning	▪ Dishwasher safe metal grease filters ▪ Dishwasher stainless steel filter covers
Safety and Quality	▪ Whisper quiet operation: only 55 dB at 460 m^3/h (Level 2, 150mm ducted operation) ▪ Additional sound insulation mats for sound absorption
Dimensions (HxWxD)	▪ Appliance - Ducted: 744-924 x 900 x 600 mm ▪ Appliance - Re-circulated: 744-1044 x 900 x 600 mm
Technical Information	▪ 4 x 20 W halogen lights ▪ 120 or 150 mm ducted tube connection ▪ 340 W total connected load ▪ 220-240 V / 50 Hz

LC958BA90P **90 cm Wall-Mounted Canopy Rangehood**	
Power and Mode of Operation	▪ 820 m^3/h max. extraction rate (150 mm ducted) ▪ 3 power levels plus intensive setting ▪ Intensive setting with automatic revert function ▪ Automatic 10 minute run-on function ▪ Intermittent ventilation function ▪ Rim ventilation ▪ Powerful single motor with twin fan ▪ Ducted and re-circulated operation
Design and Innovation	▪ Stainless steel ▪ lightControl white and blue LED control panel ▪ Clear text display with 25 language options ▪ Electronic clock/timer with LED display
Comfort and Convenience	▪ Electronic controls with LED display ▪ Metal coated retractable and illuminated control dial ▪ Electronic saturation display for metal grease and active carbon filter ▪ 2 x halogen softLights with dimming function
Cleaning	▪ Dishwasher safe metal grease filters
Safety and Quality	▪ Extremely quiet operation: only 46 dB at 330 m^3/h (Level 1, 150 mm ducted operation) ▪ Additional sound insulation mats for sound absorption
Dimensions (HxWxD)	▪ Appliance - Ducted: 675-1004 x 900 x 500 mm ▪ Appliance - Re-circulated: 675-1119 x 900 x 500 mm
Technical Information	▪ 3 x 20 W halogen lights ▪ 120 or 150 mm ducted tube connection ▪ 320 W total connected load ▪ 220-240 V / 50 Hz

LC91BB550P **90 cm Wall-Mounted Canopy Rangehood**	
Power and Mode of Operation	▪ 1000 m^3/h max. extraction rate (150 mm ducted) ▪ 3 power levels plus intensive setting ▪ Intensive setting with automatic revert function ▪ Automatic 10 minute run-on function ▪ sensorControl automatic power adjustment via ultrasound sensor ▪ Intermittent ventilation function ▪ Rim ventilation ▪ Powerful single motor with twin fan ▪ Ducted and re-circulated operation
Design and Innovation	▪ Stainless steel ▪ lightControl white LED control panel
Comfort and Convenience	▪ Electronic controls with LED display ▪ Electronic saturation display for metal grease and active carbon filter ▪ 3 x LED softLights with dimming function
Cleaning	▪ Dishwasher safe metal grease filters
Safety and Quality	▪ Whisper quiet operation: only 53 dB at 330 m^3/h (Level 1, 150 mm ducted operation) ▪ Additional sound insulation mats for sound absorption
Dimensions (HxWxD)	▪ Appliance - Ducted: 628-954 x 900 x 500 mm ▪ Appliance - Re-circulated: 628-1064 x 900 x 500 mm
Technical Information	▪ 3 x 5 W LED lights ▪ 120 or 150 mm ducted tube connection ▪ 370 W total connected load ▪ 220-240 V / 50 Hz

LC98WA540P **90 cm Wall-Mounted Canopy Rangehood**	
Power and Mode of Operation	▪ 850 m^3/h max. extraction rate (150 mm ducted) ▪ 3 power levels plus intensive setting ▪ Intensive setting with automatic revert function ▪ Powerful single motor with twin fan ▪ Ducted and re-circulated operation
Design and Innovation	▪ Stainless steel ▪ lightControl white LED control panel
Comfort and Convenience	▪ Electronic controls with LED display ▪ Electronic saturation display for metal grease and active carbon filter ▪ 3 x halogen softLights
Cleaning	▪ Dishwasher safe metal grease filters
Safety and Quality	▪ Extremely quiet operation: only 49 dB at 350 m^3/h (Level 1, 150 mm ducted operation) ▪ Additional sound insulation mats for sound absorption
Dimensions (HxWxD)	▪ Appliance - Ducted: 672-954 x 900 x 500 mm ▪ Appliance - Re-circulated: 672-1064 x 900 x 500 mm
Technical Information	▪ 3 x 20 W halogen lights ▪ 120 or 150 mm ducted tube connection ▪ 320 W total connected load ▪ 220-240 V / 50 Hz

Integrated rangehood

LB75564P 73 cm Integrated Rangehood	
Power and Mode of Operation	▪ 650 m^3/h max. extraction rate (150 mm ducted) ▪ 3 power levels plus intensive setting ▪ Powerful twin motor ▪ Ducted and re-circulated operation
Design and Innovation	▪ Metallic silver
Comfort and Convenience	▪ Concealed slide controls ▪ 2 x halogen softLights
Cleaning	▪ Dishwasher safe metal grease filter
Safety and Quality	▪ Extremely quiet operation: only 56 dB at 320 m^3/h (Level 2, 150 mm ducted operation)
Dimensions (HxWxD)	▪ Appliance – Ducted and Re-circulated: 255 x 730 x 380 mm ▪ Built-in: 255 x 700 x 380 mm
Technical Information	▪ 2 x 20 W halogen lights ▪ 120 or 150 mm ducted tube connection ▪ 240 W total connected load ▪ 220-240 V / 50 Hz

Slideout rangehood

LI48932P 90 cm Slideout Rangehood	
Power and Mode of Operation	▪ 700 m^3/h max. extraction rate (150 mm ducted) ▪ 3 power levels plus intensive setting ▪ Intensive setting with automatic revert function ▪ Automatic 10 minute run on function ▪ Powerful twin motor ▪ Ducted and re-circulated operation
Design and Innovation	▪ Metallic silver ▪ varioControl with LED display
Comfort and Convenience	▪ varioControl electronic controls mountable at front, top or side ▪ Electronic saturation display for metal grease and active carbon filter ▪ 3 x halogen softLights with dimming function
Cleaning	▪ Dishwasher safe metal grease filters
Safety and Quality	▪ Extremely quiet operation: only 53 dB at 350 m^3/h (Level 2, 150 mm ducted operation)
Dimensions (HxWxD)	▪ Appliance – Ducted and Re-circulated: 475 x 897 x 273 mm ▪ Built-in: 435 x 556 x 273 mm
Technical Information	▪ 3 x 20 W halogen lights ▪ 120 or 150 mm ducted tube connection ▪ 260 W total connected load ▪ 220-240 V / 50 Hz

LI49632P 60 cm Slideout Rangehood	
Power and Mode of Operation	▪ 700 m^3/h max. extraction rate (150 mm ducted) ▪ 3 power levels plus intensive setting ▪ Intensive setting with automatic revert function ▪ Automatic 10 minute run on function ▪ sensorControl automatic power adjustment via ultrasound sensor ▪ Intermittent hourly ventilation function ▪ Powerful twin motor ▪ Ducted and re-circulated operation
Design and Innovation	▪ Metallic silver ▪ varioControl with LED display
Comfort and Convenience	▪ varioControl electronic controls mountable at front, top or side ▪ Electronic saturation display for metal grease and active carbon filter ▪ 2 x halogen softLights with dimming function
Cleaning	▪ Dishwasher safe metal grease filters
Safety and Quality	▪ Extremely quiet operation: only 51 dB at 350 m^3/h (Level 2, 150 mm ducted operation)
Dimensions (HxWxD)	▪ Appliance – Ducted and Re-circulated: 465 x 597 x 273 mm ▪ Built-in: 435 x 556 x 273 mm
Technical Information	▪ 2 x 20 W halogen lights ▪ 120 or 150 mm ducted tube connection ▪ 240 W total connected load ▪ 220-240 V / 50 Hz

LI46630P 60 cm Slideout Rangehood	
Power and Mode of Operation	▪ 700 m^3/h max. extraction rate (150 mm ducted) ▪ 3 power levels plus intensive setting ▪ Powerful twin motor ▪ Ducted and re-circulated operation
Design and Innovation	▪ Metallic silver
Comfort and Convenience	▪ Slide switch controls for power and light ▪ Electronic saturation display for metal grease filter ▪ 2 x halogen softLights with dimming function
Cleaning	▪ 2 x Dishwasher safe metal grease filters
Safety and Quality	▪ Extremely quiet operation: only 51 dB at 350 m^3/h (Level 2, 150 mm ducted operation)
Dimensions (HxWxD)	▪ Appliance – Ducted and Re-circulated: 465 x 597 x 273 mm ▪ Built-in: 435 x 556 x 273 mm
Technical Information	▪ 2 x 20 W halogen lights ▪ 120 or 150 mm ducted tube connection ▪ 240 W total connected load ▪ 220-240 V / 50 Hz

Rangehood accessories

Part No.	Description	For models
LZ45500	Re-circulation set/charcoal filter	LI46630P LI49632P LI48932P
LZ46050	Stainless steel finish pelmet	LI46630P LI49632P
LZ46150	Stainless steel finish pelmet for front-mounted varioControl	LI49632P
LZ49050	Stainless steel finish pelmet	LI48932P
LZ49100	Mounting kit for 90 cm cupboard	LI48932P
LZ49150	Stainless steel finish pelmet for front mounted varioControl	LI48932P
LZ53550	Re-circulation set/charcoal filter	LC91BB550P
LZ53450	Re-circulation set/charcoal filter	LC98WA540P
LZ52450	Re-circulation set/charcoal filter	LC958BA90P
LZ54050	Re-circulation set/charcoal filter	LF157GA60
LZ73050	Charcoal filter	LB75564P

Dishwashing design taken one step further.

A dream kitchen needs more than just delicious food; it requires tasteful appliances. The unique design of the Siemens modular dishwasher lets you set new standards. Its contemporary yet timeless contours open up new design options and many new possibilities for combination. So install your new dishwasher your way and combine it with other Siemens appliances from our built-in series – exactly in line with your own tastes.

Installation options tailored to your needs.

Your imagination has no boundaries – and now, neither does your kitchen design. Whether under a counter or in a kitchen without baseboards, whether flexibly installed in a small kitchen or under a slanted ceiling, at an ergonomically convenient height or away from children in a high cabinet, alone or alongside other Siemens built-in appliances, the modular dishwashers leave it completely up to you. No matter what solution you choose, it's bound to be the right one.

SK76M530AU **Stainless steel built-in 45 cm modular dishwasher**	
Capacity	▪ 6 international place settings
Consumption rates	▪ Consumption rates based on Normal 45°C program ▪ 3.5 Star WELS water rating, 7.2 litres per wash ▪ 3 Star energy rating, 135 kWh per year
Dimensions (HxWxD)	▪ Appliance: 454 x 595 x 500 mm
Wash programs	▪ 6 Wash Programs ▪ Pots and pans 70°C ▪ Intensive 65°C ▪ Auto 45 - 65°C ▪ Normal 45°C ▪ Quick Wash 45°C ▪ Pre-rinse
Performance	▪ Advanced filter system ▪ Automatic detergent aware ▪ intenstiveZone wash option ▪ varioSpeed – express wash option ▪ hygienePlus ▪ hydroSensor ▪ hydroDry ▪ Extra dry function
Flexibility	▪ Electronic rinse aid and refill indicator
Convenience	▪ Time delay start (1-24 hours) ▪ Time remain display ▪ Very quiet operation – 45 dB
Safety	▪ hydroSafe anti-flood protection ▪ Child lock feature

If you want more luxury, don’t settle for anything less.

Behind the high-quality Siemens aCool line of built-in refrigeration solutions, there is a new premium concept in a form you’ve never seen before. With everything from innovative cooling technology and intelligent design solutions, aCool is the perfect melding of performance, luxury and energy efficiency.

One of many combinations.

White wine? Red wine? Rosé? Broccoli at eye level? Steaks at the bottom? Arrange your foods however you like. In the Siemens aCool refrigerator, sensor controls ensure optimal storage for all of your items. The freshProtectbox offers individual temperature control and handles the varying requirements of your refrigerated items, keeping them fresh for significantly longer. And our vinoThek, with its two temperature zones, has room for 98 bottles and a glass door with UV protection that can compete with any wine cellar.

Good design won’t leave you cold.

A real eye-catcher in your kitchen: aCool appliances don’t just keep things cold – they’ll impress everyone who sees their strikingly cool design. The ice and water dispenser provide cold water, ice cubes, and crushed ice for refreshment whenever the mood strikes. The icemaker is located inside the freezer and can produce up to 2.5 kg of ice cubes in 24 hours. So go ahead, invite a few more people to the party to celebrate your new Siemens kitchen. And thanks to our noFrost technology, you’ll never have to defrost again.

Your food made beautiful.

The unique multiAirflow system in the refrigerator ensures that cold air is distributed evenly, both inside the refrigerator and along the inside of the door. There are air outlets at each level that feed fresh air from the air channel on the back of the unit into the refrigerator itself. To ensure that odours don't travel throughout the refrigerator, the butter and cheese compartment is equipped with a magnetic seal. After all, sometimes it's better when intense aromas keep to themselves.

Create the optimal climate for your groceries: the freshProtectbox.

The freshProtectbox is the luxury suite in your refrigerator. You can set the temperature in the box completely independently of the temperature in the rest of the refrigerator to 3°C, 1.5°C or 0°C. And the freshProtectbox even has its own light, so you'll never have to hunt for your fine treats.

Ergonomic access: flexible, fully extendable drawers.

The fully extendable drawers glide effortlessly and provide quick access to your food when you need it. The vegetable drawer is also equipped with a manual temperature and humidity control system. If the slide is closed, the humidity is high – fruit and vegetables stay crisper. And the curved drawer bottom prevents items from touching and developing bruises, providing the ultimate storage solution.

Refrigeration in high-tech style.

When you choose the aCool refrigerator, you're choosing a refrigeration system that definitely knows the difference between fruits and fruits de mer. Sensor controls, the multiAirflow system, and the freshProtectbox – with its own independent temperature control – all ensure that a wide variety of foods will have the ultimate storage climate in your refrigerator. And should you ever need more space for large items, you can always adjust the motorized glass shelf at the touch of a button, without the need to empty and rearrange shelves.

Make room with the motorised, adjustable shelf.

To save you from having to empty a shelf and then rearrange everything again, we've equipped the aCool refrigerator with a motorized glass shelf. This allows you to quickly and easily adjust the sizes of each space inside your refrigerator's main compartment. The glass shelf can be adjusted up to 10 cm in height.

A fresh breeze inside your fridge: the multiAirflow system.

The multiAirflow system ensures the air in the refrigeration compartment is evenly distributed. This keeps the temperature constant, even if the door was accidentally left open for a short period of time. When you add warm foods to the refrigerator, they also cool faster, which helps capture their freshness.

Perfect control: aCool electronics.

This is refrigeration using the most advanced technology: navigate the refrigerator menu using the clear text digital display. You can set the user language and have the refrigerator show display the exact temperature. And if you should forget to shut the door, your refrigerator will alert you with both a visual and audio warning signal. Select the Eco Mode to save energy – or just switch your refrigerator to the vacation setting before you leave.

Seal in the goodness.

To make sure the aromas of your Tilsit cheese stay away from your fresh strawberries, we've equipped the butter and cheese compartment with a magnetic seal. This guarantees that intense odors stay where they belong.

Well cooled and well lit: the halogen light.

To ensure you can quickly see what delicious treats are nestled inside your refrigerator, the ceiling, side walls, and interior of the freshProtectbox are equipped with halogen lights.

Access all areas.

Thanks to our new flat hinges, getting to your refrigerated items is easier than ever. Open the main door to a 90 degree angle and you will be able to fully extend all drawers. The main door can open as widely as 115 degrees. The ventilation system is also completely hidden in the base. That's also where you'll find the water filter, which is easy to access and replace. Stainless steel bases are available as a special accessory.

Give your leg of lamb the cold shoulder in the aCool freezer.

Cold drinks: Fast.

The freezer's water and ice dispenser provide cold water and ice cubes as well as crushed ice for a drink at the touch of a button. The icemaker inside the unit can also produce up to 2.5 kg of ice cubes in 24 hours. To keep you from having to tilt heavy carafes while you fill them, we've equipped the drink dispenser with a fold-out holder for large pitchers and glassware.

Ergonomic access: flexible, fully extendable drawers.

The fully extendable drawers glide effortlessly and provide quick access to your food when you need it. The vegetable drawer is also equipped with a manual temperature and humidity control system. If the slide is closed, the humidity is high – fruit and vegetables stay crisper. And the curved drawer bottom prevents items from touching and developing bruises, providing the ultimate storage solution.

Beautifully hygienic: metal shelves.

Metal shelves not only look elegant, but have very concrete benefits too. They are especially durable, high-quality items that are also very easy-to-clean, ensuring optimal hygiene at all times.

The perfect place for your fine wines is in the aCool vinoThek.

Perfect protection: the glass door with integrated UV filter.

The aCool vinoThek will always give you an unobstructed view of your fine wines. And to ensure that your wines won't be damaged by harmful UV radiation on sunny days, the aCool vinoThek's glass door is equipped with a UV filter.

The best climate for your wine: dual temperature zones.

Make your wines' every wish come true. With the dual temperature zones, your prized wines can be stored under the best possible conditions. For example, you can keep your white wines in the lower temperature zone, while increasing the temperature in the upper zone for your delicate reds. The LED lighting system is strategically positioned to display your wine to perfection without affecting the internal temperature. And because an active charcoal filter keeps the air inside the aCool vinoThek fresh, your treasured wines are stored to perfection without absorbing unwanted odours.

Fully extendable shelves

With 14 shelves and seven bottles per shelf, your vinoThek can cradle 98 bottles of wine. To ensure that you can easily access and inspect each and every one of them, every shelf, with the exception of the two fixed in place to distinguish the cooling zones, rest on a smooth-sliding rail system, making it easy to extend as required.

FI24DP31AU aCool Built-in Freezer	
Refrigerator Type and Volume	▪ aCool built-in 60 cm freezer with in-door water and ice dispenser ▪ noFrost multiAirflow system ▪ 320 litre gross volume
Controls	▪ Electronic temperature control ▪ LED text display with 16 different languages ▪ Holiday mode ▪ Sabbath mode ▪ Eco mode ▪ Audible door alarm
Comfort	▪ Illuminated dispenser for chilled water, crushed ice or ice cubes ▪ superFreeze function ▪ LED lighting ▪ Extremely quiet operation
Shelving and Compartments	▪ 4 metal shelves – 2 are height-adjustable ▪ 2 metal containers on fully extendable telescopic rails ▪ 2 door shelves including 1 with lid ▪ Inner metal liner
Configuration	▪ Left-hinged door, not reversible ▪ Complete ventilation through plinth ▪ Variable plinth adaption from 102 to 181 mm ▪ Door aperture angle 115˚
Supplied Accessories	▪ Water connection hose 3 m, 3/4"
Dimensions (HxWxD)	▪ Appliance: 2125 x 603 x 608 mm ▪ Cut-out: 2134 x 610 x 610 mm
Technical Information	▪ 2.5 Star Energy Rating, 448 kWh per year ▪ Freezing capacity: 14 kg in 24 hours ▪ Storage time in power failure: 14 hours ▪ Fixed water connection with 3 m hose, 3/4" ▪ 592 W total connected load ▪ 220-240 V / 50 Hz ▪ Climate class: SN-T
Optional Accessories	▪ CI10Z090 – Stainless steel door handle ▪ FI24Z290 – Stainless steel door panel ▪ FI24Z300 – Stainless steel ventilation grill for left hinged door ▪ FI50Z000 – Water filter ▪ CI60Z000 – Installation kit for Side-by-Side combination ▪ CI60Z100 – Installation kit with heating for Side-by-Side combination; required when installed with 0.5-16 cm distance

CI24RP01AU aCool Built-in Refrigerator	
Refrigerator Type and Volume	▪ aCool built-in 60 cm refrigerator ▪ noFrost multiAirflow system ▪ 375 litre gross volume
Controls	▪ Electronic temperature control ▪ LED text display with 16 different languages ▪ Holiday mode ▪ Sabbath mode ▪ Eco mode ▪ Audible door alarm
Comfort	▪ airFresh filter ▪ superCool function ▪ LED lighting ▪ Extremely quiet operation
Shelving and Compartments	▪ 4 safety glass shelves – 3 are height adjustable ▪ 1 transparent deli-drawer on fully extendable telescopic rails ▪ 1 transparent, humidity controlled crisper on fully extendable telescopic rails ▪ 1 transparent, electronic temperature controlled freshProtectbox on fully extendable telescopic rails, 57 litre volume with additional illumination and separate temperature control of 0˚, 1.5˚ and 3˚C ▪ Dairy compartment with magnetic lid for hermetically sealed food ▪ 2 deep door shelves ▪ 1 extra deep door shelf ▪ Inner metal liner
Configuration	▪ Right-hinged door, reversible to left-hinged door ▪ Complete ventilation through plinth ▪ Variable plinth adaption from 102 to 181 mm ▪ Door aperture angle 115˚
Supplied Accessories	▪ 2 egg racks
Dimensions (HxWxD)	▪ Appliance: 2125 x 603 x 608 mm ▪ Cut-out: 2134 x 610 x 610 mm
Technical Information	▪ 2.5 Star Energy Rating, 261 kWh per year ▪ 266 W total connected load ▪ 220-240 V / 50 Hz ▪ Climate class: SN-T
Optional Accessories	▪ CI10Z090 – Stainless steel door handle ▪ FI24Z090 – Stainless steel door panel ▪ CI24Z000 – Stainless steel ventilation grill for right hinged door ▪ CI24Z100 – Stainless steel ventilation grill for left hinged door ▪ CI60Z000 – Installation kit for Side-by-Side combination ▪ CI60Z100 – Installation kit with heating for Side-by-Side combination; required when installed with 0.5-16 cm distance

CI24WP01AU aCool Built-in vinoThek Wine Cooler	
Refrigerator Type and Volume	▪ aCool built-in 60 cm vinoThek wine cooler with 2 temperature zones ▪ 422 litre gross volume
Controls	▪ Electronic temperature control ▪ LED text display with 16 different languages ▪ Holiday mode ▪ Sabbath mode ▪ Eco mode ▪ Audible door alarm
Comfort	▪ Glass door with UV-filter ▪ 2 separate temperature zones, can be independently controlled from 5˚ to 18˚C ▪ 2 airFresh filters, one for each temperature zone ▪ LED lighting ▪ LED presentation light ▪ Extremely quiet operation
Shelving and Compartments	▪ 14 bottle shelves on fully extendable telescopic rails ▪ 98 bottles capacity (0.75 litre) ▪ Inner metal liner
Configuration	▪ Right-hinged door, reversible to left-hinged door ▪ Complete ventilation through plinth ▪ Variable plinth adaption from 102 to 181 mm ▪ Door aperture angle 115˚
Supplied Accessories	
Dimensions (HxWxD)	▪ Appliance: 2125 x 603 x 608 mm ▪ Cut-out: 2134 x 610 x 610 mm
Technical Information	▪ 131 W total connected load ▪ 220-240 V / 50 Hz ▪ Climate class: SN-T
Optional Accessories	▪ CI10Z090 – Stainless steel door handle ▪ CI24Z590 – Stainless steel door panel for right hinged door ▪ CI24Z690 – Stainless steel door panel for left hinged door ▪ CI24Z000 – Stainless steel ventilation grill for right hinged door ▪ CI24Z100 – Stainless steel ventilation grill for left hinged door ▪ CI60Z000 – Installation kit for Side-by-Side combination ▪ CI60Z100 – Installation kit with heating for Side-by-Side combination; required when installed with 0.5-16 cm distance

Part No.	Description	For models
CI10Z090	Stainless steel door handle	CI24RP01AU CI24WP01AU FI24DP31AU
CI24Z000	Stainless steel ventilation grill for right hinged door	CI24RP01AU CI24WP01AU
CI24Z100	Stainless steel ventilation grill for left hinged door	CI24RP01AU CI24WP01AU
FI24Z300	Stainless steel ventilation grill for left hinged door	FI24DP31AU
FI24Z090	Stainless steel door panel	CI24RP01AU
FI24Z290	Stainless steel door panel	FI24DP31AU
CI24Z590	Stainless steel door panel for right hinged door	CI24WP01AU
CI24Z690	Stainless steel door panel for left hinged door	CI24WP01AU
CI60Z000	Installation kit for Side-by-Side combination	CI24RP01AU CI24WP01AU FI24DP31AU
CI60Z100	Installation kit with heating for Side-by-Side combination; needed when installed with 0.5-16 cm distance	CI24RP01AU CI24WP01AU FI24DP31AU
FI50Z000	Water filter	FI24DP31AU

Luxury has two sides. Beside each other.

Siemens Side-by-Side refrigerators are designed to suit all requirements. Packed with clever ideas, smart solutions and lots of storage space, it's what's on the inside – and out – that makes our cooling appliances stand out.

Automatic Ice and Water Dispenser

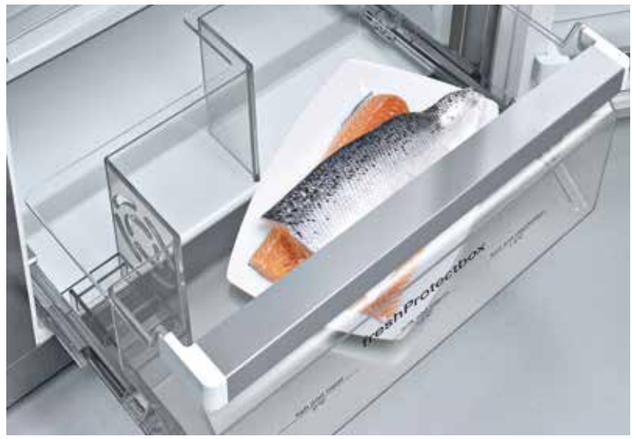
The Siemens KA62DP90AU Side-by-Side fridge/freezer includes a flush integrated water and ice dispenser that is not only frameless its lit with LED lighting and has LCD touch controls. The dispenser provides freshly made crushed, cubed and quick ice at the touch of a button.

Electronic Control Display Panel

The KA62DP90AU also includes individual electronic temperature controls for both fridge and freezer compartments. The temperature controls are featured on an external LED display panel, providing easy access and accurate temperature control.

Precise electronic controls

The Siemens KA62DP90AU features various types of electronic controls to accurately maintain temperature and promote safe food storage in your fridge and freezer. These controls also provide different level of alarm systems to indicate if the freezer door has been left open or if the internal temperature is too high.



freshProtectbox

Siemens freshProtectbox offers the ultimate in temperature-controlled storage solutions. The temperature in the freshProtectbox compartment provides different temperature settings for food such as vegetables, fish, and meat and offers the optimum storage conditions. It is also ideal for chilling beverages and is easy to set via the control panel.

No more defrosting with our frost-free fridge/freezers.

Our fridge/freezer features frost-free technology, which eliminates the need to defrost. This ensures a permanently cold and dry environment, with no build up of ice in the freezer. This model uses electronics to monitor and control the frost-free operation, ensuring the freezer only initiates the frost-free cycle when the appliance actually needs it, saving in energy consumption.

superCooling and superFreezing function

Adding warm or new food to the fridge can lead to an increase in the internal and food temperatures. Switching on the super cool function ensures fast and safe cooling of food later added to the fridge, without affecting the temperature of existing food.

Adding warm or new food to the freezer may lead to part defrosting of pre-frozen items. Like the ‘super cool function’, super freeze ensures fast and safe freezing of food added to the freezer.

Intelligently the fridge/freezer will automatically reset itself to normal cooling/freezing status once there is an even temperature within the fridge/freezer from chilling the new foods that were added.

Convenience Features

easyLift glass shelves – the glass shelf can be quickly and easily adjusted up or down by 5 cm, even when fully loaded.

easyLift door compartments – the door compartments can be easily adjusted in a simple and smooth action to accommodate tall items. Fully loaded door compartments move up easily by just pushing the shelf up and can be moved down by holding in the two side levers.

A full extension telescopic rail system on all drawers make for easy access and maximum storage.

Frost-free Twin Cooling

The frost-free twin cooling with multiAirflow ensures a uniform temperature distribution and gentle circulation of cold air within the fridge and freezer compartments. Warm food is cooled quicker to retain maximum taste and freshness and is designed to create the optimum in temperature control. The twin cooling system maintains humidity levels within the fridge and ensures no unwanted humidity or odour is transported from one compartment to the other.

antiBacteria

There's no hiding place for unwanted organisms in our refrigerators. The internal walls include a natural anti-bacterial system that lasts for the lifetime of the appliance.

ANTI BACTERIA

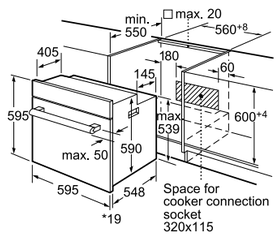
Refrigeration

KA62DP90AU Side-by-Side Fridge/Freezer with Water and Ice Dispenser	
Refrigerator Type and Volume	▪ Side-by-Side fridge/freezer with water and ice dispenser ▪ 665 litre gross volume (fridge 415 litre; freezer 250 litre) ▪ Frost-free system
Controls	▪ Digital temperature controls ▪ Independent controls for fridge and freezer
Comfort	▪ superCooling and superFreezing ▪ LED interior lighting ▪ Illuminated water and ice dispenser ▪ Filtered water, crushed, cubed and quick ice ▪ 1 litre water tank capacity
Shelving and Compartments	▪ Fresh Protect Box with independent temperature control ▪ 2 transparent sliding crisper drawers, 1 with humidity control ▪ 2 drawers with telescopic rails for full extension ▪ Height-adjustable door compartments ▪ 2 adjustable X-Cool shelves ▪ easyLift door compartment ▪ Easy tilt freezer door compartments ▪ Dairy compartment
Configuration	
Supplied Accessories	▪ Stainless steel wine rack ▪ Egg rack (holds 12 eggs)
Dimensions (HxWxD)	▪ Appliance: 1756 mm x 910 mm x 610 mm ▪ Depth including door and handle 761 mm ▪ 160° door opening, 19 mm allowance required from each side wall
Technical Information	▪ 2 Star Energy Rating, 690 kWh per year
Optional Accessories	

Technical diagrams

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance. All measurements in mm.

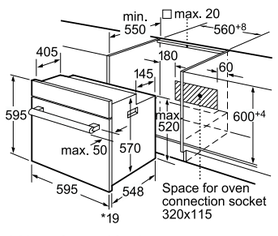
60 cm Built-in Ovens



* 20 mm for metal fascias

HB78G4590A — Measurements in mm

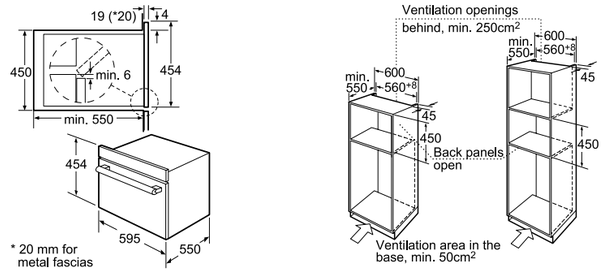
60 cm Built-in Ovens



* 20 mm for metal fascias

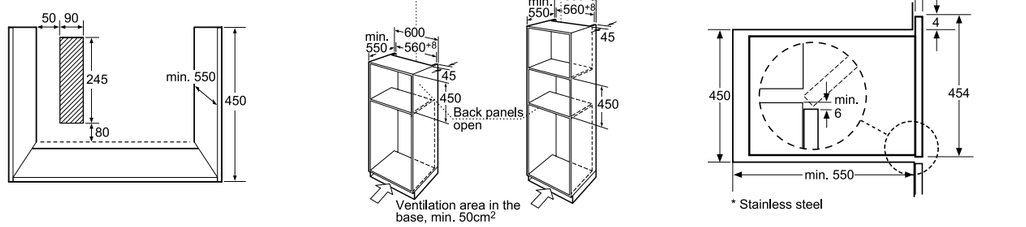
HB78GU570A, HB76GU560A, HB75GU550A, HB56GU550A, HB43GS550A — Measurements in mm

60 cm Built-in Combi-Steam Oven



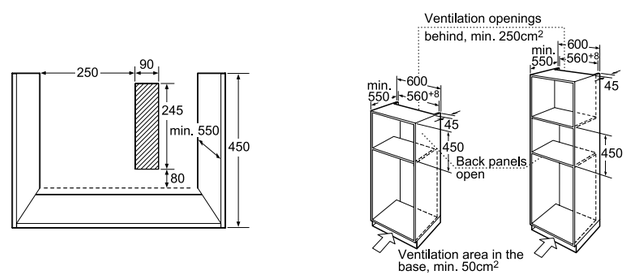
HB36D575BP — Measurements in mm

60 cm Built-in Combi-Microwave Oven



HB86P575BP — Measurements in mm

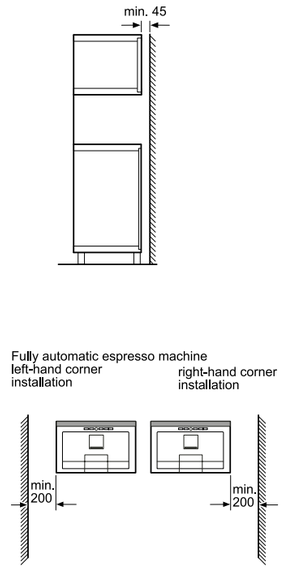
60 cm Built-in Microwave Oven



HF35M562BP — Measurements in mm

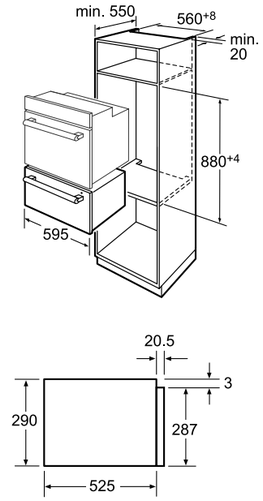
All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance. All measurements in mm.

Fully Automatic Built-in Coffee Machine



TK76K573P — Measurements in mm

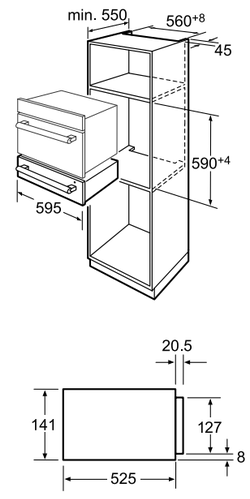
60 cm Built-in Warming Drawer



Ovens with a height of 595 mm can be installed above a warming drawer in the HW 290 range. An intermediate floor is not required.

HW290562BPP — Measurements in mm

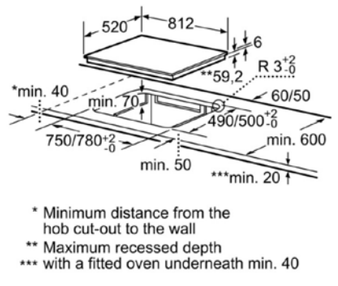
60 cm Built-in Warming Drawer



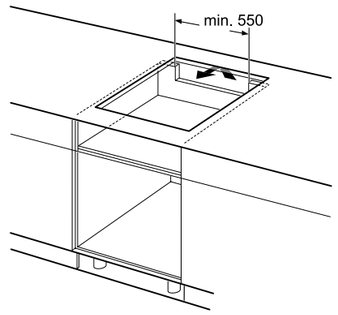
Compact appliances with a height of 454 mm can be installed above a warming drawer in the HW 140 range. An intermediate floor is not required.

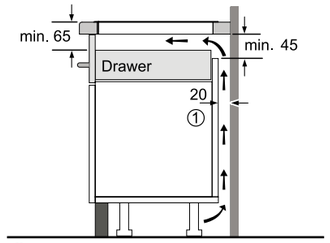
HW1405P2BP — Measurements in mm

80 cm freeInduction Cooktop



* Minimum distance from the hob cut-out to the wall
** Maximum recessed depth
*** with a fitted oven underneath min. 40





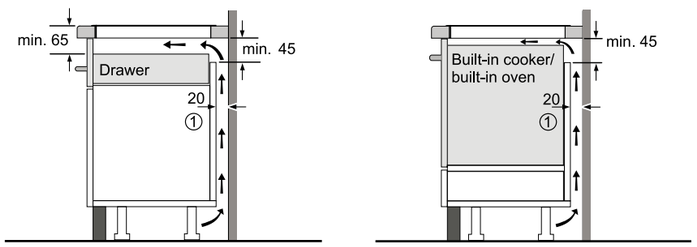
① Ventilation gap must be present.

EH875KU11E — Measurements in mm

Technical diagrams

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance. All measurements in mm.

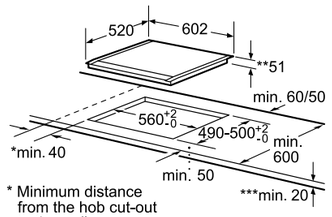
Installation requirements for Induction Cooktops only



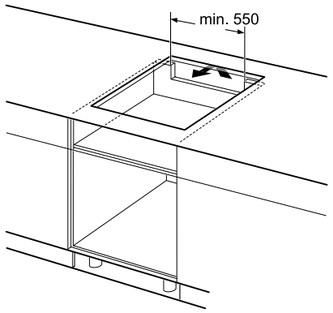
① Ventilation gap must be present.

Measurements in mm

60 cm flexInduction Cooktop

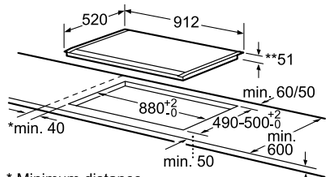


* Minimum distance from the hob cut-out to the wall
** Maximum installed depth
*** Min. 30 with a fitted oven underneath

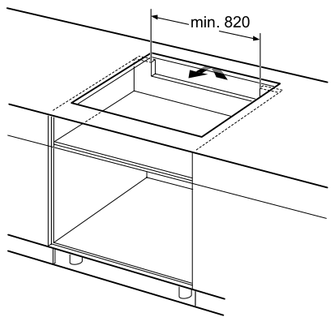


EH675MV11E Measurements in mm

90 cm flexInduction Cooktop

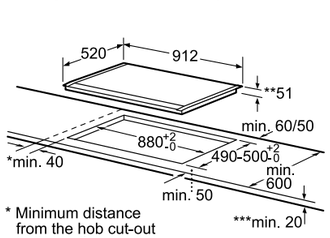


* Minimum distance from the hob cut-out to the wall
** Maximum installed depth
*** Min. 30 with a fitted oven underneath

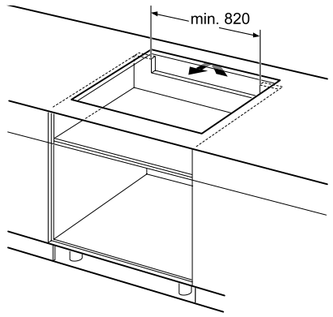


EH975SZ11E Measurements in mm

90 cm frySensor Induction Cooktop

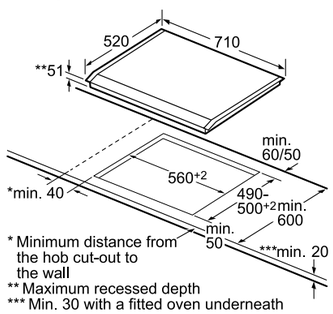


* Minimum distance from the hob cut-out to the wall
** Maximum installed depth
*** Min. 30 with a fitted oven underneath



EH975MD21P Measurements in mm

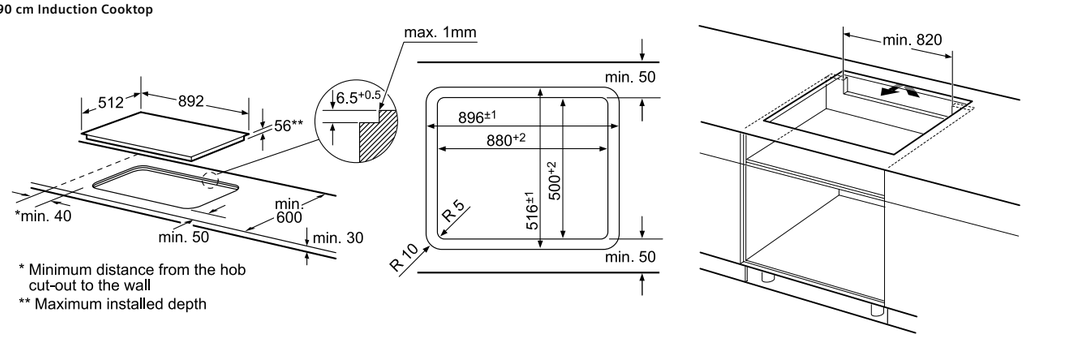
70 cm frySensor Induction Cooktop



* Minimum distance from the hob cut-out to the wall
** Maximum recessed depth
*** Min. 30 with a fitted oven underneath

EH775ME21E Measurements in mm

90 cm Induction Cooktop

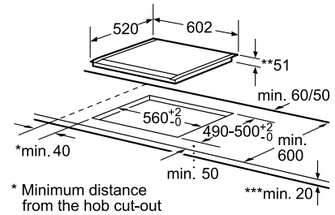


* Minimum distance from the hob cut-out to the wall
** Maximum installed depth

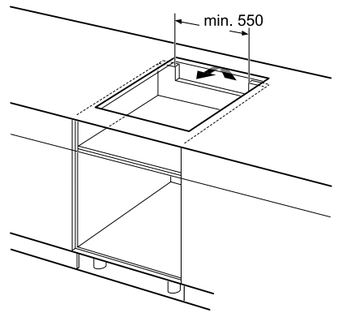
EH901SK11P Measurements in mm

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance. All measurements in mm.

60 cm frySensor Induction Cooktop

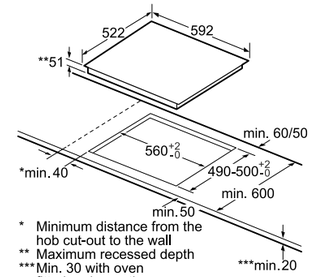


* Minimum distance from the hob cut-out to the wall
** Maximum installed depth
*** Min. 30 with a fitted oven underneath



EH675ME21P, EH675MD21P Measurements in mm

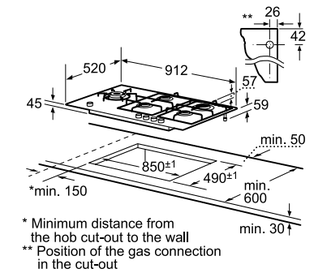
60 cm Induction Cooktop



* Minimum distance from the hob cut-out to the wall
** Maximum recessed depth
***Min. 30 with oven fitted underneath

EH611TK11E Measurements in mm

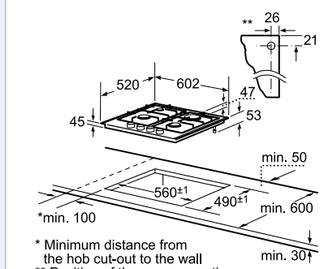
90 cm Gas Cooktop



* Minimum distance from the hob cut-out to the wall
** Position of the gas connection in the cut-out

ER926SB70A Measurements in mm

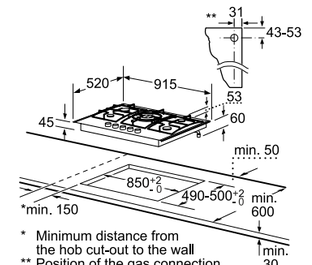
60 cm Gas Cooktop



* Minimum distance from the hob cut-out to the wall
** Position of the gas connection in the cut-out

ER626PB70A Measurements in mm

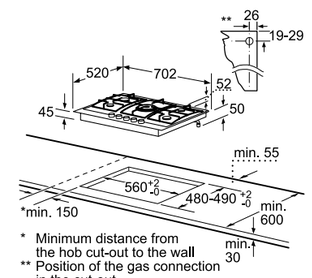
90 cm Gas Cooktop



* Minimum distance from the hob cut-out to the wall
** Position of the gas connection in the cut-out

EC945RB91A Measurements in mm

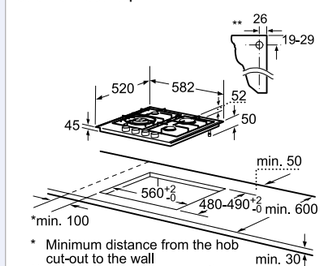
70 cm Gas Cooktop



* Minimum distance from the hob cut-out to the wall
** Position of the gas connection in the cut-out

EC745RT90A Measurements in mm

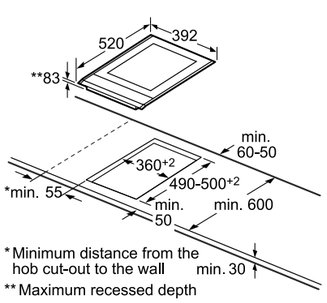
60 cm Gas Cooktop



* Minimum distance from the hob cut-out to the wall
** Position of the gas connection in the cut-out

EC645HB90A Measurements in mm

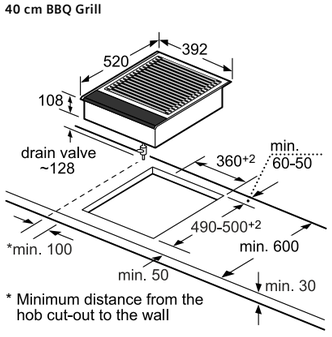
40 cm Teppanyaki Plate



* Minimum distance from the hob cut-out to the wall
** Maximum recessed depth

ET475MY11P Measurements in mm

40 cm BBQ Grill



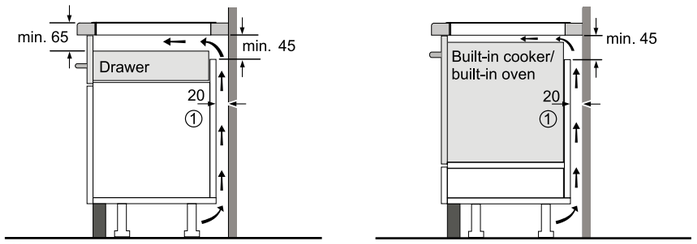
* Minimum distance from the hob cut-out to the wall

ET475MU11P Measurements in mm

Technical diagrams

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance. All measurements in mm.

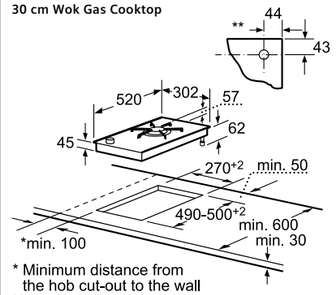
Installation requirements for Induction Cooktops only



① Ventilation gap must be present.

Measurements in mm

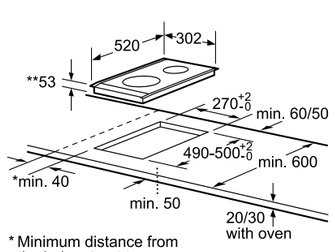
30 cm Wok Gas Cooktop



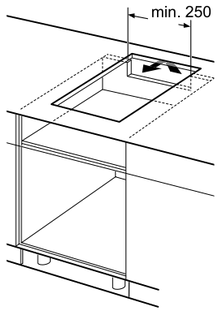
* Minimum distance from the hob cut-out to the wall
** Position of the gas connection in the cut-out

ER326AB70P Measurements in mm

30 cm Induction Cooktop

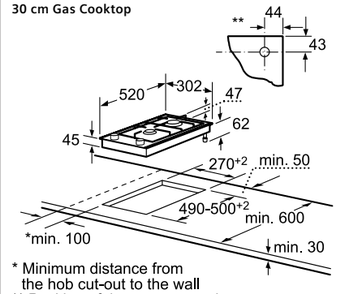


* Minimum distance from the hob cut-out to the wall
** Maximum installed depth



EH375ME11P Measurements in mm

30 cm Gas Cooktop

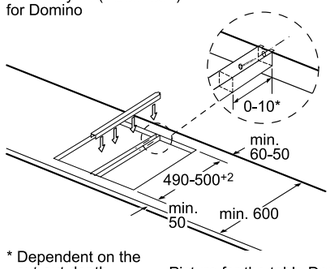


* Minimum distance from the hob cut-out to the wall
** Position of the gas connection in the cut-out

ER326BB70P Measurements in mm

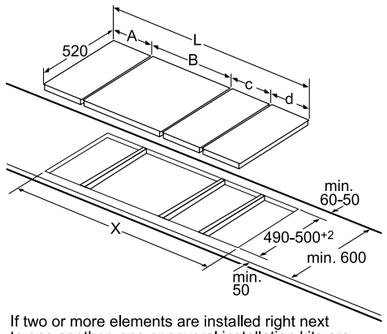
Installation requirements for Domino Cooktops

Assembly kit (HZ394301) for Domino



* Dependent on the cut-out depth

Picture for the table Domino combination possibilities with corresponding devices and cutout dimensions



If two or more elements are installed right next to one another, one or several installation kits are required (2 elements 1 installation kit, 3 elements 2 installation kits, etc.).

Cutout dimension (X) depending on the combination see table:

Domino combination possibilities with corresponding device and cutout dimensions

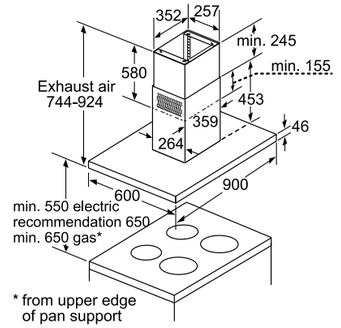
Width type:	30	40	60	70	80	90
Device width:	302	392	602	710	812	912

	A	B	C	D	L	X
2x30	302	302	-	-	604	**572**
1x30, 1x40	302	392	-	-	694	**662**
1x30, 1x60	302	602	-	-	904	**872**
1x30, 1x70	302	710	-	-	1012	**980**
1x30, 1x80	302	812	-	-	1114	**1082**
1x30, 1x90	302	912	-	-	1214	**1182**
2x40	392	392	-	-	784	**752**
1x40, 1x60	392	602	-	-	994	**962**
1x40, 1x70	392	710	-	-	1102	**1070**
1x40, 1x80	392	812	-	-	1204	**1172**
1x40, 1x90	392	912	-	-	1304	**1272**
3x30	302	302	302	-	906	**874**
2x30, 1x40	302	302	392	-	996	**964**
2x30, 1x60	302	302	602	-	1206	**1174**
2x30, 1x70	302	302	710	-	1314	**1282**
2x30, 1x80	302	302	812	-	1416	**1384**
2x30, 1x90	302	302	912	-	1516	**1484**
1x30, 2x40	302	392	392	-	1086	**1054**
1x30, 1x40, 1x60	302	392	602	-	1296	**1264**
1x30, 1x40, 1x70	302	392	710	-	1404	**1372**
1x30, 1x40, 1x80	302	392	812	-	1506	**1474**
1x30, 1x40, 1x90	302	392	912	-	1606	**1574**
3x40	392	392	392	-	1176	**1144**
2x40, 1x60	392	392	602	-	1386	**1354**
4x30	302	302	302	302	1208	**1176**
3x30, 1x40	302	302	302	392	1298	**1266**
2x30, 2x40	302	302	392	392	1388	**1356**
1x30, 3x40	302	392	392	392	1478	**1446**

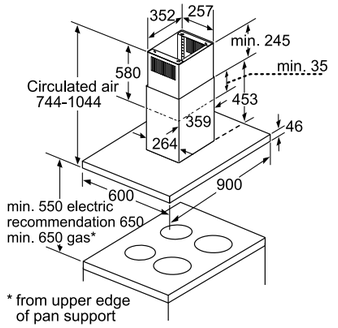
Measurements in mm

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance. All measurements in mm.

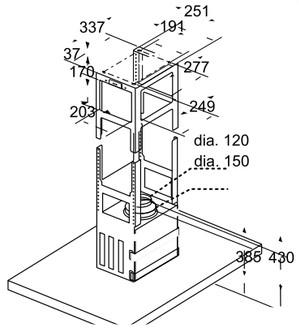
90 cm Island Canopy Rangehood

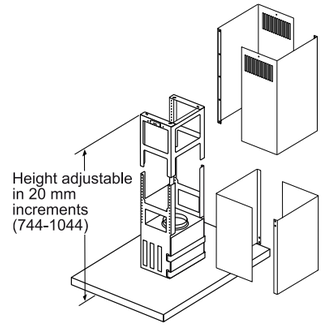


* from upper edge of pan support



* from upper edge of pan support



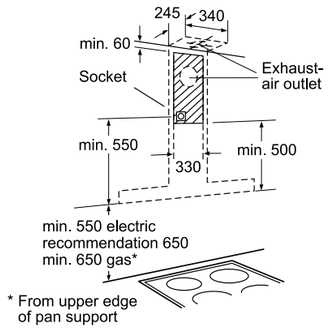


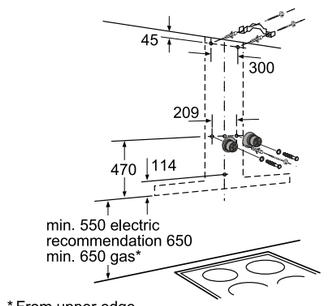
LF98BC540P Measurements in mm

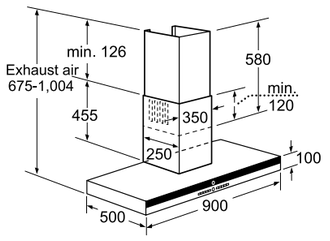
Technical diagrams

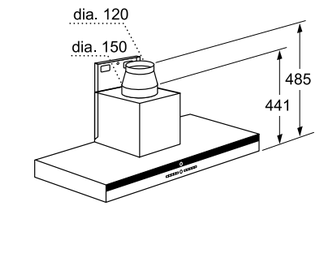
All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance. All measurements in mm.

90 cm Wall-Mounted Canopy Rangehood



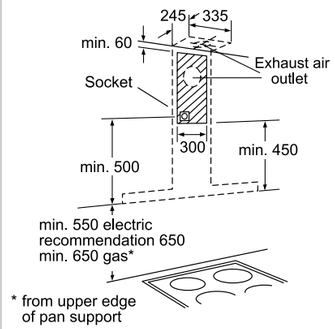


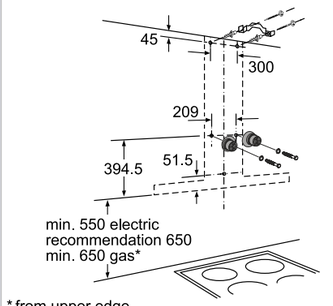


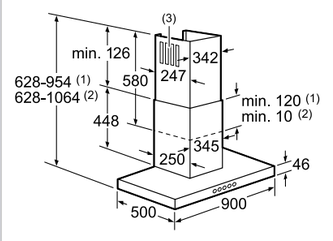


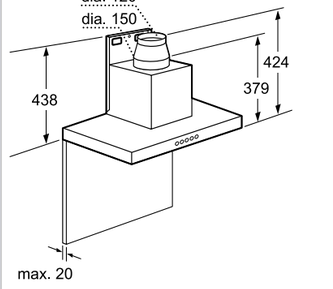
LC958BA90P Measurements in mm

90 cm Wall-Mounted Canopy Rangehood



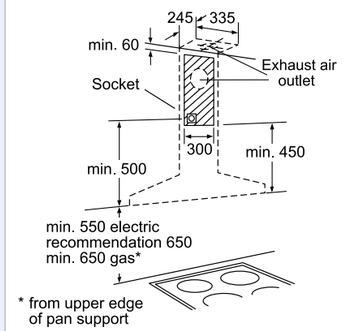


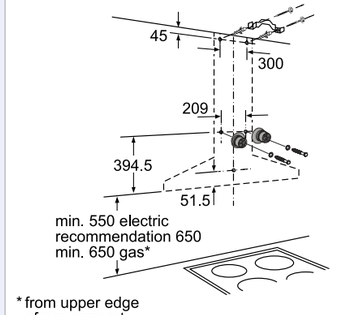


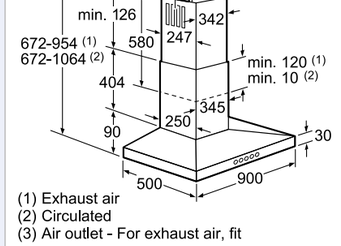


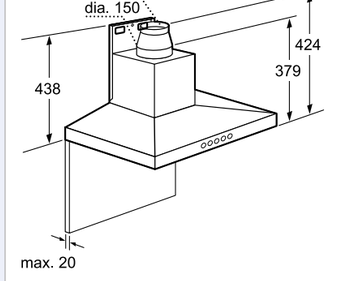
LC91BB550P Measurements in mm

90 cm Wall-Mounted Canopy Rangehood









LC98WA540P Measurements in mm

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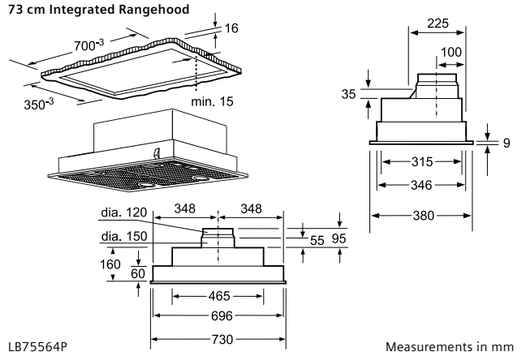
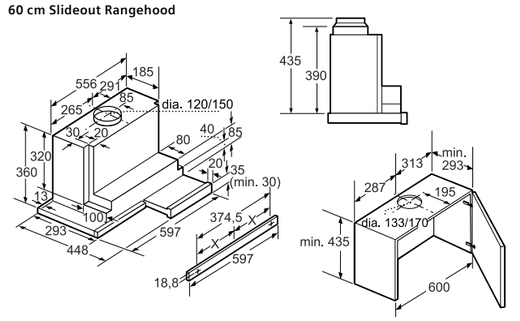
73 cm Integrated Rangehood



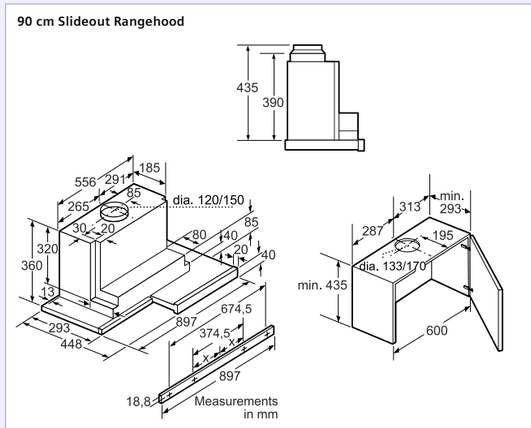
LB75564P Measurements in mm

60 cm Slideout Rangehood



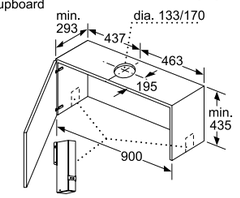
LI49632P, LI46630P Measurements in mm

90 cm Slideout Rangehood



Measurements in mm

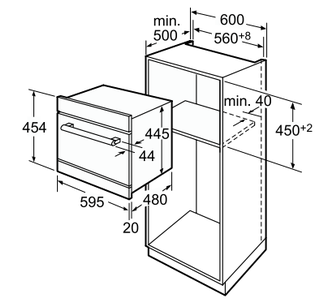
Telescopic hoods in 90 cm wall-hanging cupboard

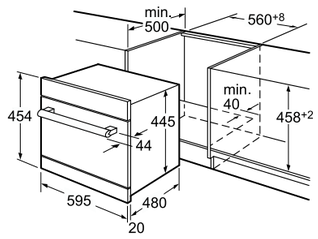


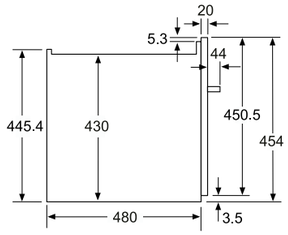
Fitting kit is required when fitting the 90 cm telescopic hood in the 90 cm wide wall-hanging cupboard

LI48932P Measurements in mm

Stainless steel built-in 45 cm Modular Dishwasher







SK76M530AU Measurements in mm

Technical diagrams

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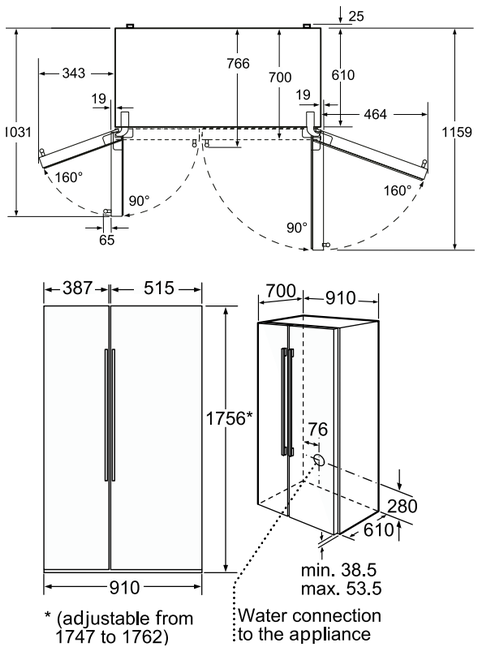
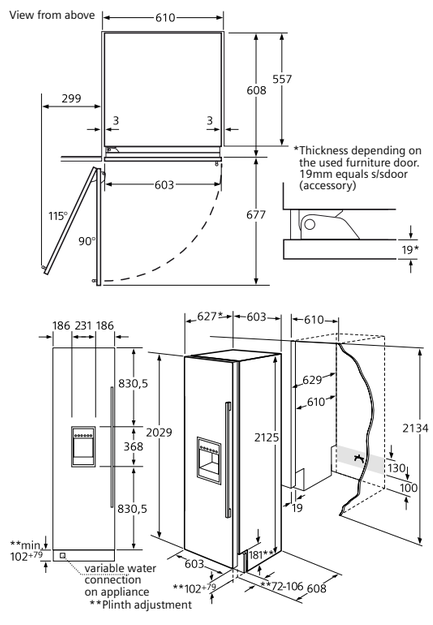
Side-by-Side Fridge/Freezer



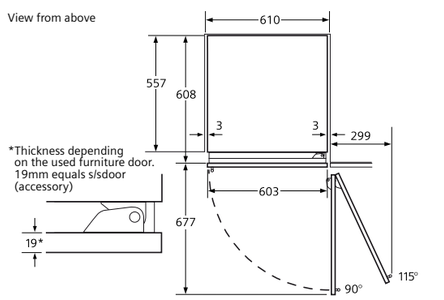
KA62DP90AU Measurements in mm

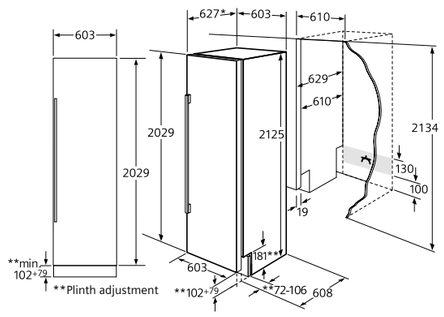
aCool Built-in 60 cm Freezer



FI24DP31AU Measurements in mm

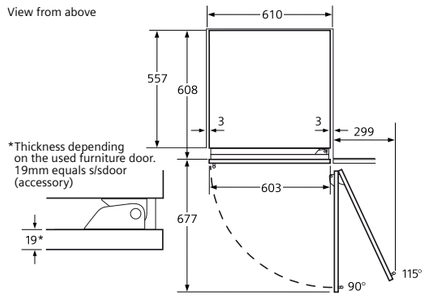
aCool Built-in 60 cm Refrigerator

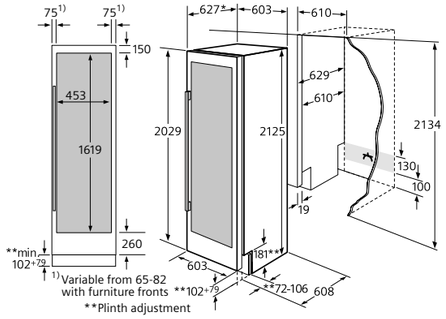




CI24RP01AU Measurements in mm

aCool Built-in 60 cm vinoThek Wine Cooler





CI24WP01AU Measurements in mm

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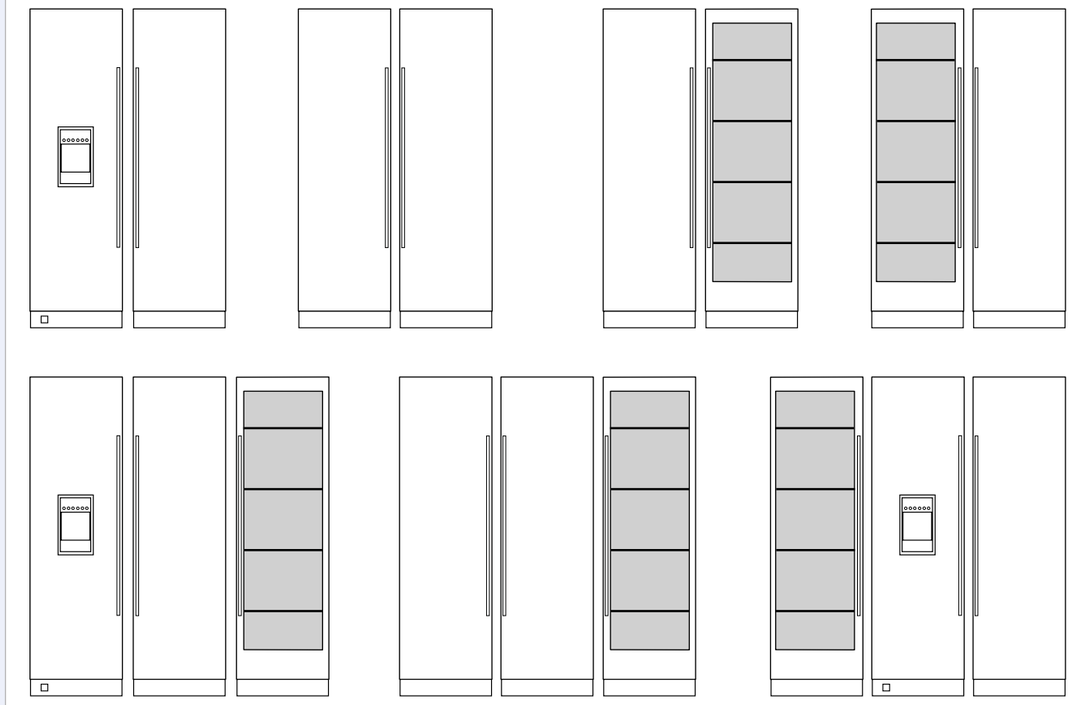
aCool configurations

Siemens have created a series of combinations that showcase the new series of aCool appliances. They can be installed individually or grouped together with other aCool modules to provide you with the freedom to perfectly coordinate your refrigeration requirements.



Siemens manufacturer customer service: no one knows your Siemens appliance better.

Choosing a Siemens product also means securing access to an expert, professional service team: for the lifetime of the appliance. Whatever your need, we have well-trained specialists available at all times for fast, expert, reliable advice and assistance. The same perfection that goes into our appliances is also part of our manufacturer customer service. No other service team knows Siemens appliances better than we do! Our in-depth specialist expertise is backed by regular training on Siemens appliances and the state-of-the-art technical testing, diagnostic, and repair equipment.

Our services.

5 year manufacturer's warranty
You receive a five year manufacturer's warranty on your Siemens home appliance. Conditions apply. Visit siemens-home.com.au for more information.

Use our expertise for the lifetime of your appliance.

Product and user advice
- Product information before and after the purchase.
- Tips on functioning and operation.
- Brochures and technical data.
- Siemens dealers in your area.

Siemens Customer Care
- 1300 368 339 Monday to Friday 8:30am to 6:00pm AEST.

siemens-home.com.au
- Product information, downloadable brochures, technical data, and user manuals.

Dealers close to you
- Get immediate help and advice on Siemens appliances.

Repair service
- Advice on appliance repair queries and assistance to resolve them.
- Appointments for an engineer visit.
- 1 year warranty on repaired parts.

Siemens Customer Care
- 1300 360 339 Monday to Friday 8:30am to 6:00pm AEST.

siemens-home.com.au
- Service information, including FAQ and help with minor problems.

Spare parts and accessories
- Original accessories for your Siemens appliance.
- Consumables and original spare parts.
- 1 year warranty on all spare parts.

Siemens Spare Parts Help
- 1300 360 447 Monday to Friday 8:30am to 5:00pm AEST.

Notes

Notes

Siemens Home Appliances catalogue is printed in an environmentally conscious way, using inks containing linseed oils and stock manufactured to high environmental standards.

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KRD 10/2013 – BH 2060 S

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Certain appliances shown in this catalogue are not available in your country. Model numbers and specifications are for reference only and subject to change without prior notice. Please contact your local Siemens retailer for the latest information.

Siemens is continuously seeking to improve specification, design and production to its appliances and alterations may take place regularly.

All descriptions and installation diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction manual supplied with the appliance.

The electrical and gas connection should only be made in accordance with the regulations of the national authorities.

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